

DESSERTS

Mini French Silk

light & dark chocolate mousse, cookie crumbs, shaved chocolate **3.95**

Mini Tiramisu

espresso soaked white cake, mascarpone cheese, shaved chocolate **3.95**

Banana Split Cake

banana spice cake & vanilla bean ice cream, topped with pineapple, strawberry, caramel, & chocolate sauce, finished with peanuts & maraschino cherry **7.95**

Berries & Waffles

layered with mascarpone whipped cream, covered in marinated fresh berries **6.95**

Triple Chocolate Cake

buttermilk cocoa cake with rings of chocolate cheesecake batter, layered with chocolate ganache mousse served with raspberry whipped cream **7.95**

"The Original" Coconut Cake

vanilla anglaise, whipped cream **8.95**

Signature

S'more Brownie

house made chocolate graham cracker brownie, topped with torched house made marshmallow, served with Sonny's Toasted Marshmallow ice cream & smoked sea salt **8.95**

DRINKS

AFTER DINNER COCKTAILS

Chocolate Martini

Stoli Vanil, Bailey's Irish Cream, chocolate liqueur

White Russian

Stoli, Kahlua, cream

Nuts & Berries

Frangelico, Chambord, cream

Sorrento Sparkle

Il Tramanto Limoncello, La Marca Prosecco

CORDIALS

Bailey's Irish Cream • Disaronno Amaretto • Grand Marnier • Sambuca • Il Tramanto Limoncello • Frangelico

PORT

Graham's 6 Grapes • Graham's 10 yr Tawny • Graham's 20 yr Tawny

COGNAC

Courvoisier VS • Remy Martin VSOP

COFFEE & HOT TEA

Morningstar Organic Coffee

Vienna Roast • Breakfast Blend Decaf

Mighty Leaf Loose Leaf Hot Tea

Green Tropical • Organic Earl Grey •

Chamomile Citrus • African Nectar •

Breakfast Americana • Orange Dulce

SCOTCH

Oban 14 yr • Glenlivet 12 yr • Johnny Walker Black •

Laphroaig 10 yr • Balvenie DoubleWood 12 yr •

Lagavulin 16 yr • Macallan 15 yr

AMERICAN WHISKEY

Woodford Reserve Bourbon • Basil Hayden Bourbon •

Bulleit Bourbon 10 yr • Templeton Rye • High West

Double Rye • Makers Mark 46 Bourbon • Knob Creek

Bourbon