

House Made Desserts

BLUEBERRY ALMOND CAKE

Blueberry Sauce, Amaretto,
Vanilla Ice Cream (D,G,N) 12

VANILLA BEAN CREME BRULÉE

Shortbread Cookie, Fresh Berries (D,G) 10

CHOCOLATE BROWNIE SUNDAE

Toasted Marshmallow Sauce, S'mores Granola,
Vanilla Ice Cream (D,G) 12

PEACHES & CREAM

Vanilla Bean Panna Cotta, Peach Compote,
Brown Butter Streusel (D,G) 12

CHOCOLATE MOUSSE CAKE

Devils Food, Milk Chocolate Mousse,
Dark Chocolate Crumb (D,G) 12

LOCAL ARTISAN CHEESE

Chef's Selection of Local Cheeses,
Seasonal Jams & Accoutrements (D,G,N) 19

ICE CREAM AND SORBET

Ask your Server About our Daily Selection 7.5

Dessert Cocktails

ESPRESSO MARTINI

Three Olives Triple Shot Vodka,
Jumping Goat Coffee Liqueur,
Fresh Brewed Espresso, Agave 14

PUMPKIN LAT-TINI

Vanilla Vodka, Kahula,
Pumpkin Syrup, Cream 13

BOBBING FOR CARMEL APPLES

Vodka, Salted Caramel Liqueur,
Amaretto, Allspice Dram,
Apple Cider, Cream 13

Port & Dessert Wine

GRAHAM'S, 10 YEAR TAWNY Port	11
FONSECA, 20 YEAR TAWNY Port	17
SMITH WOODHOUSE, LBV, 2000, Port	13

Cognac

HENNESSEY VS	15
HENNESSEY VSOP	20
REMY MARTIN VSOP	14
REMY MARTIN 1738	18

Single Malt Scotch

BALVENIE Caribbean Cask	20
GLENFIDDICH Speyside, 12 Year	16
GLENLIVET Speyside, 12 Year	14
LAGAVULIN Islay, 16 Year	22
LAPHROIG Islay, 10 Year	14
OBAN Highland, 14 Year	20

Amaro

AVERNA	14
CYNAR	12
FERNET BRANCA	12
BRANCA MENTA	12