



Liqueurs, Cognacs & Port

- Baileys Irish Crème ...\$7*
- Flavored Kahlua's ...\$7*
- Starbuck's Coffee Liqueur ...\$7*
- Grand Marnier ...\$8*
- Grand Marnier 100 Year ...\$18*
- Remy Martin VSOP ...\$11*
- Remy Martin 1738 ...\$14*
- Remy Martin XO ...\$15*
- Hennessy VSOP ...\$22*
- Martel Cordon Bleu ...\$22*
- Remy Martin "Louis XIII" ...\$129*
- Tawny Port 20 Years ...\$7*

Dessert Drinks

- Cherry Kiss (Baileys & Chambord) ...\$9*
- Duval (Cointreau & Sambuca) ...\$9*
- B-52 (Grand Marnier, Kahlua & Baileys) ...\$9*

Coffees

- Espresso ...\$2.25*
- Cappuccino...\$3*
- Calypso Coffee with Tia Maria,
Dark Rum & Cream ...\$6.5*
- Irish Coffee with Jameson Whiskey ...\$6.5*
- Italian Coffee with Amaretto & Brandy ...\$7*
- Prince Charles Coffee with Drambuie ... \$6.5*

Dessert Menu

Classic Cheesecake

*Rich New York Style Cheesecake
garnished with an assortment of fresh Berries
and Vanilla Whipped Cream*

7

Hot Fudge Brownie

*House Brownies topped with Hot Fudge,
fresh Strawberries, Whipped Cream, chopped Peanuts,
and served with Vanilla Ice Cream*

5

White Chocolate Bread Pudding

Warm Bread Pudding served with Crème Anglaise

6

Crème Brule

*Choice of Traditional Vanilla or Chocolate Chip
with Whipped Cream and fresh Berry Garnish*

6

Chocolate Truffle Mousse Cake

*A light Chocolate Mousse with a hint of Grand Marnier
covered with rich dark Chocolate with
Vanilla Anglaise and Berry puree*

8

Selection of Sorbets

*Selection of three Fruit Sorbets served with a
Pecan Cookie*

5

Almond Basket

*Filled with assorted fresh Berries, Vanilla Anglaise,
and Fresh Mint*

7