

Desserts

Crème Brulee* GFO Vanilla infused custard topped with crunchy caramelized sugar	\$8
Banana Cream Pie White chocolate graham crust, vanilla mousse, sliced bananas, caramelized sugar, strawberry coulis	\$8
Cookies and Cream A chocolate chip cookie fresh from the oven topped with vanilla bean ice cream (baked to order-please allow a few extra minutes)	\$8
“Grits” Mud Pie Coffee and chocolate ice creams layered in an Oreo crust with chocolate espresso sauce	\$8

Digestifs

Smith-Woodhouse Port	\$7
Sandeman Amantillado Sherry	\$7
Glenlivet	\$12
Macallan	\$14
Knob Creek	\$7.5
Woodford Reserve	\$10
Basil Hayden	\$11
Baker’s	\$12.5
Angel’s Envy	\$13

Specialty Coffees

Baby Grand Bailey’s and Grand Marnier topped with coffee, whipped cream and cocoa	\$13
Almond Joy Godiva Chocolate Liqueur, amaretto and coconut syrup topped with coffee, whipped cream and cocoa	\$11
Irish Coffee Jameson and Bailey’s topped with coffee, whipped cream and a cherry	\$12

Martinis

Roasted Chocolate Raspberry Godiva Chocolate Liqueur, Chambord, Wiggle Coffee Liqueur and cream served up with a cherry	\$12
Washington Apple Apple Crown Royal, green apple syrup and cranberry juice served up with a caramel rim	\$13
Peach Cobbler Bare Bone Vodka, peach schnapps, shortbread syrup, peach puree and cream served up with graham crumble	\$10
Coconut Cake Malibu Coconut Rum, triple sec, fresh squeezed lemon and cream served up with a cherry	\$10
Ultimate Chocolate Vanilla Stoli Vodka, Godiva Chocolate Liqueur, crème de cacao and cream served up with a chocolate rim and cherry	\$10