## HOUSE-MADE DESSERTS

WARM HOT COCOA MUG CAKE 10.00
PRALINE SAUCE, SALTED CARAMEL PEARLS, CARAMEL SAUCE, VANILLA ICE CREAM

PUMPKIN SPICE PANNA COTTA 9.50
BANANA BREAD, BOURBON CARAMEL, BUTTERNUT
SQUASH CHIPS, BROWN SUGAR CRUMBS, ITALIAN
MERINGUE

APPLE & CHERRY BREAD PUDDING 9.00 DULCE CRÈME ANGLAISE, RUM ICE CREAM

BLUEBERRY CHEESECAKE 9.50 CHAMPAGNE SABAYON, BLUEBERRY CAKE, BASIL STREUSEL, RED WINE REDUCTION, CHANTILLY CREAM

UPROOT'S FAMOUS DOUGHNUTS 13.00 SERVED W/ MOCHA POT DE CRÈME, WARM SALTED CARAMEL LIMITED AMOUNT - MADE DAILY

## HOUSE SPUN ICE CREAM

#### ICE CREAMS 5.00

- Vanilla Bean
  - CHOCOLATE
    - Rum
    - S'MORES

# SORBET 5.00

ASK YOUR SERVER ABOUT OUR SEASONAL SORBET

# HOT BEVERAGES

4.00
4.00
4.00
6.00
6.00
6.00
6.00

## COGNACS

#### ALL PRICES ARE FOR 1 1/20Z NEAT POURS

HENNESSY VS	10.00
Cardinal Mendoza	14.00
REMY MARTIN VSOP	18.00
Martel Cordon Blue	29.00

## AFTER DINNER DRINKS

ESPRESSO MARTINI 12.00 ESPRESSO SHOT, VAN GOGH VANILLA, HOUSE MADE IRISH CREAM (DECAF AVAILABLE)

NUTELLA MARTINI 12.00 NUTELLA, FRANGELICO, VAN GOGH VANILLA, CRÈME DE CACAO, HOUSE-MADE IRISH CREAM

ALMOST FAMOUS IRISH CREAM 8.00 HOUSE-MADE & OUT OF THIS WORLD

## PORTS & DESSERT WINES

#### ALL PRICES ARE FOR 3OZ. POURS

#### RIVER QUANTAS RESERVE 14.00

FROM VINEYARDS ON THE DOURO NORTH BANK WITH VINES FROM 32 TO OVER 50 YEARS OF AGE, THIS CONCENTRATED, RICH, AND JAMMY VINTAGE PORT HAS NOTES OF CHOCOLATE, CASSIS, BLACKBERRY, AND PLUM, WITH NICELY BALANCED TANNINS AND ACIDITY. ENJOY WITH CHEESE, AND NUTTY OR CHOCOLATE DESSERTS.

#### 10YR. TAWNY 11.00

A DECADE OF SLOW OAK MATURATION OFFERS A LOOK INTO THE INCREDIBLE FLAVOR OF TAWNY PORTS. ENJOY COMPLEX NUTTY AROMAS WITH HONEY AND FIGS, RICH, MATURE FRUIT, AND A LUSCIOUSLY LONG FINISH. PAIR THIS WITH ANY SWEET DESSERT WE OFFER FOR A MATCH MADE IN HEAVEN.

#### SIX GRAPES 10.00

THE SIX GRAPES SYMBOL IS GRAHAM'S SIGNATURE MARK OF QUALITY, USED ONLY FOR THE FINEST WINES FROM THE BEST VINEYARDS. BIG-HEARTED, WITH RICH BLACK FRUIT AND FRAGRANT BLACKBERRY AROMAS, FEEL FREE TO ENJOY THIS YOUTHFUL RUBY BY ITSELF.

#### LEGACY OF AUSTRALIA 14.00

FROM NOW FAMOUSLY RARE PEDRO XIMENEZ GRAPES, WITH VINES OLDER THAN 80 YEARS, AND AGED IN SOLERA AVERAGING 30 YEARS OF AGE WITH THE OLDEST BARREL DATING TO 1944. THIS DESSERT WINE COMBINES SWEET AND SAVORY, WITH LIGHT HONEY, TOFFEE COATED NUTS, AND MIXED PEEL.

#### DIGESTIVES

#### ALL PRICES ARE FOR 11/20Z NEAT POURS

FERNET BRANCA	7.00
CYNAR	7.00
AVERNA	8.00
Sambuca Molinari	8.00
APEROL	8.00
DRAMBUIE	9.00
CAMPARI	9.50
AMARETTO DISARONNO	9.50

## WHISKEYS & BOURBONS

#### ALL PRICES ARE FOR 11/20Z NEAT POURS

JAMESON	9.00
Јім Веам	6.00
BULLEIT BOURBON	10.00
BASIL HADENS	11.00
WOODFORD RESERVE	12.00
BLANTONS	13.00
Knob creek	12.00
ANGELS ENVY	11.00
TULLAMORE D.E.W	8.00
TULLAMORE D.E.W. 12 YR	13.00
Bushmills	8.00
Maker's Mark	10.00
Maker's Mark 46	11.00
ROCK HILL FARM	18.00

Maker's Mark

PRIVATE SELECT BOURBON 17.00

MARK DANIEL HOSPITALITY COLLABORATED WITH MAKER'S MARK TO CREATE A ONE-OF-A KIND BOURBON ONLY AVAILABLE AT OUR LOCATIONS

## RYE WHISKIES

ALL PRICES ARE FOR 1 1/20Z NEAT POURS

7.00
10.00
10.00
12.00

# SINGLE MALTS

ALL PRICES ARE FOR 1 1/20Z NEAT POURS

S	PE'	YSI	DE

macallan 15yr Fine Oak	22.00
MACALLAN 12YR SHERRY CASK	15.00
THE GLENLIVET 12YR	14.50
CRAGGANMORE 12YR	14.00
HIGHLANDS	
dalwhinnie 15yr	16.00
GLENMORANGIE 12YR	18.00
OBAN 14YR	20.00
ISLAY	
LAGAVULIN 16YR	23.00

CAOL LLA 12YR

ARDBEG

16.00

15.00

# DESSERT MENU

A menu dedicated to the sweeter things in life

## House-Made Desserts

All of our desserts are made in house with care and skill by our Pastry Chef Luisania Moronta

## After Dinner Cocktails

Cocktails specifically crafted and expertly executed to satisfy both the grown up and child in us all

# Scotches/Bourbons Digestivos

A hand-picked list of our favorite spirits from around the world to aid in digesting or relaxing

# Coffees

We proudly use Coffee Afficionado brand of coffee and espresso

Harney & Sons specialty teas

# Cheers!