

# DESSERT

---

**OUR DESSERTS ARE MADE THE SAME WAY YOU EAT THEM: WITH PASSION**

## **RUSTIC APPLE PIE**

served warm with vanilla bean ice cream & caramel sauce. 7.95

## **DEATH BY CHOCOLATE**

flourless chocolate cake, creamy chocolate mousse, dark chocolate ganache (gluten free). 6.50

## **HOT FUDGE BROWNIE**

warm brownie with hot fudge and vanilla bean ice cream.  
full 6.50 half 3.95

## **HOT FUDGE SUNDAE 3.95**

## **VANILLA BEAN ICE CREAM OR TODAY'S GELATO 3.75**

## **RICE PUDDING**

made with cinnamon & Madagascar vanilla. 2.50

## **FLAN**

silky and smooth with a touch of caramel. 3.95

## **STICKY TOFFEE & CHOCOLATE BREAD PUDDING**

homemade. 3.50 (a la mode add 1.50)

# AFTER DINNER DRINKS

---

## **ESPRESSO MARTINI**

johnny's handmade vodka,  
baileys irish cream, espresso.  
8.50

## **IRISH COFFEE**

jameson irish whiskey and  
freshly-brewed coffee. 8.50

## **MEXICAN COFFEE**

tequila, kahlúa, freshly-  
brewed coffee, housemade  
whipped cream. 8.50

**CAPPUCCINO** 3.50

**ESPRESSO** 2.50

**TEA** 2.95

## **SINGLE MALT**

balvenie 12yr  
highland park 12yr  
bruichladdich  
oban 14yr  
macallan 12yr  
aberlour a'bunadh  
old pulteney 12yr

## **WHISKEY & RYE**

jack daniels  
jameson  
crown royal  
knob creek  
woodford reserve  
maker's mark  
larceny  
templeton rye  
high west rye

## **COGNAC**

courvoisier  
hennessey

## **CORDIALS**

baileys irish cream  
godiva original  
godiva white chocolate  
amaretto disaronno  
campari  
drambuie  
frangelico  
limoncello  
b&b  
chambord  
sambuca  
grand marnier  
fonseca bin 27 port