

Specialty Drinks

Cosmopolitan

choose the traditional recipe,
or create your own

Absolut Citron

Absolut Mandarin

Grey Goose Le Citron

Grey Goose L'Orange

Perfect Patrón Margarita

Patrón Silver, Patrón Citronge,
orange juice and lime

Appletini

Absolut, Pucker's Green Apple Schnapps,
triple sec and sour mix

Pomegranate Tini

Pama Liqueur, Absolut Citron,
splash of cranberry juice, triple sec
and sour mix

Pear-fection Martini

Grey Goose La Poire, St. Germain Liqueur
triple sec and sour mix

Orange Crush

Stolichnaya Ohranj (Orange),
triple sec, splash of soda and
freshly muddled orange slices

Mojitos

choose the traditional recipe,
or create your own

The Original

Mango

Pineapple

Specialty Liquors

Blanton's Single Barrel
Gentleman Jack
Knob Creek
Patrón Anejo
Woodford Reserve

Single Malt & Scotch Whiskies

Crown Royal Special Reserve
Crown Royal XR
Dalwhinnie Single Malt 15 yr
Glenlivet
Glenmorangie Single Malt
Macallan 12
Macallan 18

Cordials & Cognacs

Amaretto Disaronno
Amarula
B & B
Baileys Irish Cream
Chambord
Courvoisier XO Imperial
Drambuie
Frangelico
Godiva
Grand Marnier 100 yr
Grand Marnier 150 yr
Patrón XO Café
Rémy Martin XO
Sambuca Romana
Tia Maria

After Dinner Wines

Château Hallet Sauternes, Bordeaux	\$7.95
Michele Chiarlo Nivole Moscato d'Asti, Piemonte	\$5.50
Rosenblum Gallagher Reserve Black Muscat, California	\$7
Banfi Rosa Regale Brachetto d'Acqui, Piemonte	\$6
Quandy's Batch 88 Starboard, California	\$6
Croft "Distinction" Porto, Douro	\$5.50
Taylor's Fladgate 10 yr Tawny Porto, Douro	\$6
Warre's "Otima" 20 yr Tawny Porto, Douro	\$12
Jackson-Triggs Vidal Icewine, Canada	\$14

Dessert Martini

Chocolate Martini

Godiva Chocolate Liqueur, Absolut Vanilla,
Frangelico and a splash of cream

Nutty Irishman

Baileys Irish Cream, Frangelico and cream

Mint Chocolate Chip

Rumple Minze, Baileys Irish Cream
Crème de Cocoa and splash of cream

Chocolate Raspberry

Chambord, Godiva Liqueur and splash of cream

Espresso Martini

Kahlua, Absolut vodka, Baileys Irish Cream,
a shot of espresso and a splash of cream

Specialty Coffees

- Chocolate Cappuccino – Godiva
- Butterscotch Coffee – Butterscotch Schnapps
- Irish Cream Coffee – Baileys Irish Cream
- Russian Coffee – Absolut Vanilla
- African Coffee – Amarula

Dessert Menu

"Key West" Style Lime Pie
with mango and raspberry coulis
and whipped cream
\$6

Homemade Carrot Cake
with fluffy cream cheese icing
\$8

Vanilla Crème Brûlée
made with Tahitian vanilla beans
\$6

Apple, Pear, Cranberry Pecan Crisp
served warm with vanilla bean ice cream
\$7

Beignets & Hot Chocolate
fresh, hot powdered sugar pastries
with a hot chocolate float
\$8

Chocolate "Twix" Bar
Vanilla ice cream, caramel filling on
a shortbread cookie topped
with a crisp chocolate crust
\$7

Cheese Selection
a collection of international cheeses,
fresh fruit and nuts and crisp baguette
\$12

Dessert du Jour
our Chef's daily creation