



## *Dessert*

*\$8*

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### **Key Lime Pie**

marinated strawberries, blueberry tequila sauce, whipped cream

### **Brigadeiro**

milk chocolate, tres leches fudge, marinated strawberries, coconut sauce, toasted coconut, vanilla gelato

### **Glazed Donut Bread Pudding**

seasonal flavor selections, warm bourbon toffee, whipped cream

*a la mode \$2.50*

### **Kahlua Crème Brulee**

house kahlua custard, caramelized sugar, whipped cream

### **Bananas Foster**

caramelized banana, dark rum flambe, salted caramel with chocolate chunk gelato, whipped cream

### **Italian Gelato**

3 scoops, daily selections, whipped cream, strawberries

## *After Dinner Drinks \$11*

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### **Espresso Martini**

stoli vanilla vodka, espresso, kahlua  
*add bailey's for a creamy finish*

### **Chocolate Martini**

stoli vanilla vodka, godiva chocolate liqueur, chocolate syrup, topped with a brownie

### **French Martini**

grey goose vodka, chambord, pineapple

## *Dessert Wines*

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### **Ruby Port \$7**

Warre's Warrior Reserve, Portugal

### **Tawny Port \$10**

Warre's Otima 10 Year, Portugal

### **Late Harvest Malbec \$11**

Susana Balbo, Argentina

## *Pick Me Ups*

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### **Coffee \$2**

*decaf available*

### **Espresso \$4**

### **Cappuccino \$5**

*All our desserts are made in-house from scratch.*