



After Dinner Menu

~Dessert~

Key Lime Pie	16
Cherry & Pecan Bread Pudding	16
<i>with vanilla ice cream</i>	
Brownie	15
<i>with vanilla ice cream</i>	
*Crème Brûlée	15
New York Cheesecake	15
<i>with berry coulis</i>	
Italian Cream Cake	17
Strawberry Cake	17
*Chocolate Torte	15

~Coffee & Espresso~

Coffee	4
Hot Tea	4
Espresso	5
Cappuccino / Latte	6
Affogato	8
Cafe con Crema Dulce	10

~Port & Dessert Wines~

Domaine la Tour Vielle, Banyuls	12
Fonseca Bin 27, Oporto Ruby	14
Penfold's Club, Aussie Tawny	14
Haak Jacques Texas Maderia	15
Honig Late Harvest Sauv Blanc	15
Ferrand Pineau de Charentes	15
Taylor Fladgate 20yr Oporto	15
RWC New York Malmsey Maderia	15
Messina Hof Papa Paulo TX Port	16
Fonseca LBV 2018 Oporto	16
Quinta de la Rosa 20yr Tawny	22
Quinta do Noval Colheita 2009	22
Penfold's Grandfather 20 yr Aussie	25
Kokpe Colheita 1985 Oporto	48
Kopke 30yr White Tawny Oporto	48

~Amaro Standards

Averna	14
Fernet Branca	14
Montenegro	14
Bigalett Amer China-China	16
Amaro Nonino	18

~Coffee Based Libations~

Classic Irish	16
<i>Jameson & Whipped Cream</i>	
<i>upgrade to Redbreast 12 +\$6</i>	
Keoke	16
<i>Ferrand 1840 Cognac & Mozart</i>	
Mexican Coffee	16
<i>Arette Reposado & Kahula</i>	
<i>upgrade to San Matias Gran Reserva +\$6</i>	

~After Dinner Classics~

Chocolate Martini	16
<i>House-made Vanilla Vodka & Mozart</i>	
Espresso Martini	17
<i>Classic or Contemporary</i>	
Carajillo	17
<i>Layered or Shakado</i>	

~Shaken Ice Cream Cocktails~

Brandy Alexander	18
<i>Ferrand 1840 Cognac & Mozart</i>	
Grasshopper	17
<i>Cacao, Menthe & House-made Vanilla Vodka</i>	
Golden Cadillac Eldorado	18
<i>Galliano & Tequila</i>	
Cafe Helado	17
<i>Hornitos Vanilla-Honey Tequila & Espresso</i>	
Apple Pie à la Mode	18
<i>Old Grand-Dad 114, Laird's BiB, Lazarroni</i>	

~Cordials

B&B or Benedictine	14
Bailey's Irish Cream	12
Chartreuse verte or jaune	23
Disaronno	12
Frangelico	12
Grand Marnier	12
Lazzaroni Amaretto	12
Limoncello del giorno	12
Sambuca Romana	12

~Reserve Cognacs

Courvoisier VSOP	19
Hennessy XO	65

~Louis XIII by Rémy Martin~

aged for generations in tierçons
 ½ oz 150 ~ 1oz 300

Dessert May Contain Nuts
**Gluten Free*