


## DESSERT WINE/BRANDY

\$11

PEDRO XIMENEZ 

BRANDY ROMAGNA  
TAWNY 10 YEAR  
TAWNY 20 YEAR (\$18)  
REMY MARTIN 1738 (\$15)

GRAPPA MOSCATO

 GRAPPA NEBBIOLO  
GRAPPA RISERVA  
LIMONCELLO (\$8)  
REMY XO (\$50)

## AMARO


\$11

AMARO DEL CAPO 

AVERNA  
BAROLO CHINATO  
BRANCA MENTA  
BRAULIO


CARDAMARO 

 CYNAR 70

 DOPO THEATRO  
FERNET BRANCA  
LUXARDO AMARO  
SIBONA AMARO

AMARO SFUMATO

## TEQUILA/MEZCAL

DON JULIO BLANCO	12
PATRON SILVER	12
SIEMBRA AZUL VALLES BLANCO	11
AVION REPOSADO 	14
DON JULIO ANEJO	16
HERRADURA ULTRA ANEJO 	16
AVION 44 EXTRA ANEJO	40
DEL MAGUEY MEZCAL VIDA	12
DEL MAGUEY MEZCAL CHICHICAPA 	15
DEL MAGUEY MEZCAL TEPAXTATE	18
SIEMBRA AZUL METL MEZCAL	14

 BARTENDERS' CHOICE



## DESSERT COCKTAILS

\$12

### ESPRESSO MARTINI

VANILLA INFUSED GREY GOOSE, ESPRESSO, BAILEY'S

### GRASSHOPPER

VODKA, CRÈME DE MENTHE, CRÈME DE CACAO, CREAM

### CHOCOLATE MARTINI

VANILLA INFUSED GREY GOOSE, GODIVA, FRANGELICO

## HOMEMADE LIMONCELLO

\$8

REGULAR – *ORIGINAL RECIPE*

CREAMY – *INFUSED WITH CREAM*

## TAKE A FLIGHT...

### WHISK(E)Y FLIGHTS

(THREE 1 OZ POURS)

GLENLIVET – \$35

(12, 15 & 18)

SAGAMORE - \$20

WOODFORD – \$20

### AFTER DINNER FLIGHTS \$15

(THREE 1 OZ POURS)

GRAPPA - MOSCATO, NEBBIOLO, RISERVA

AMARO – CHOOSE ANY THREE

# **DOLCI**

## **FRANGELICO CHOCOLATE MOUSSE 8**

HOMEMADE HAZELNUT MARSCAPONE AND GIANDUJA CHOCOLATE MOUSSES OVER A THIN BROWNIE CRUST TOPPED WITH RICH CHOCOLATE FUDGE AND CRISP CHOCOLATE LACE WITH CHOCOLATE AND CARAMEL SAUCES

## **TIPSY TIRAMISU 8**

ESPRESSO, BAILEY'S AND FRANGELICO SOAKED LADY FINGERS LAYERED WITH MARSCAPONE, DUSTED WITH SEMI-SWEET CHOCOLATE, AND CHOCOLATE ESPRESSO BEANS, WITH DARK CHOCOLATE SAUCE AND ESPRESSO CRÈME ANGLAISE

## **VANILLA CHEESECAKE 8**

RICH CHEESECAKE ATOP A GRAHAM CRACKER CRUST, STRAWBERRY AND SOUR CREAM SAUCES, TOPPED WITH FRESH STRAWBERRIES, A GRAND MARNIER WHIPPED CREAM AND A CRISP CITRUS LACE

## **NUTELLA CRÊPES 8**

DELICATE CRÊPES FILLED WITH RICH NUTELLA, VANILLA CUSTARD, RASPBERRIES AND HAZELNUTS, CHOCOLATE FUDGE DRIZZLE AND SERVED WITH A SCOOP OF HAZELNUT GELATO

## **TAHITIAN VANILLA BEAN CRÈME BRÛLÉE 8**

VELVETY EGG CUSTARD TOPPED WITH CRISP CARAMELIZED SUGAR, GARNISHED WITH FRESH STRAWBERRIES, RASPBERRIES AND CHOCOLATE SHORTBREAD COOKIES

## **AFFOGATO 8**

A SCOOP OF VANILLA GELATO SERVED ATOP A DOUBLE ESPRESSO

## **GELATO 7**

CHOCOLATE, DULCE DE LECHE, HAZELNUT VANILLA, COCONUT, STRAWBERRY

## **SORBET 7**

LEMON, RASPBERRY, MANGO