

DESSERTS

✦ Tiramisu

Ladyfingers soaked in coffee, Myers rum, and Tia Maria layered with mascarpone cream \$5.

NY Cheesecake

Traditional N.Y. Style Cheesecake served with fresh whipped cream \$5.

✦ Berries & Cream

Fresh berries macerated in Grand Marnier, and topped with mascarpone cream \$5.

✦ *These items are made in-house.*

✦ Berry Crumble

Fresh berries baked with streussel topping and served warm with vanilla ice cream \$5.

✦ Chocolate Morta

Dark chocolate cake soaked with bourbon and fresh cream \$5.

Giffords Ice Cream & Sorbet \$4.

Double Chocolate Chip
Coffee Chip
Vanilla Bean
Raspberry Sorbet
Lemon Sorbet

COFFEE DRINKS

All coffee drinks are made with fresh brewed coffee topped with whipped cream.

Mexican coffee ☐ \$6.25

Jose Cuervo tequila and Kahlua

Jamaican coffee ☐ \$6.25

Myer's dark rum and tia maria

Irish coffee ☐ \$6.25

Jameson's and Bailey's

B-52 coffee ☐ \$6.25

Grand Mariner, Bailey's and Kahlua

TEQUILAS

Patron Cafe ☐ \$6.50

Patron Silver ☐ \$7.25

Patron Reposado ☐ \$8.25

Patron Anejo ☐ \$9.00

Patron Platinum ☐ \$32.00

PORTS & SHERRY

Dow's 10 year old ☐ \$7.00

Dow's 20 year old ☐ \$11.00

Harveys Bristol Cream ☐ \$6.00

Dry Sack ☐ \$6.00

COGNACS

Remy Martin VSOP ☐ \$9.00

Hennessy VS ☐ \$7.50

Courvoisier VSOP ☐ \$6.75

CORDIALS

Bailey's

Sambucca

Sambucca Black

Cointreau

Grand Marnier

Amaretto DiSaronna

Frangelico

Chambord

Godiva

Kahlua

Drambuie

Tuaca

B & B

Irish Mist

\$6.50

Banquet Information

We are available for wedding receptions, business meetings, or any private function.

Call for information at 410-266-7662