



DESSERTS

- Profiterole **9**
Freshly baked profiterole dipped in chocolate & filled with scoops of either French Vanilla Ice Cream, Belgian Chocolate Gelato finished with a drizzle of caramel sauce.
- Warm Cookie **7.50**
Individual Chocolate chip, served warm with vanilla ice cream, topped with chocolate and caramel sauce.
- Tiramisu Cheesecake **8**
Vanilla wafer crust with lady fingers soaked in Kahlua & Espresso, topped with a mascarpone cheesecake.
- Spring Fling **8.50**
Slice of Homemade Cream Cheese Pound Cake, served with luscious Lemon Curd, Whipped Cream, & topped with fresh berries.
- Mixed Berry Cobbler **7.50**
Assorted Berries Baked with a sweet biscuit-like topping served warm.
**Add a Scoop of Vanilla ice cream for an additional cost.*
- Bread Pudding Bites **8**
Crispy on the outside, creamy on the inside, tossed with cinnamon & sugar, served with caramel sauce & whipped cream.

After Dinner Libations

Coffee Cocktails

All served with Whipped Cream

- Irish Coffee* (Jameson Irish Whiskey, Bailey's, Coffee) 8⁵⁰
Italian Coffee (Amaretto, Kahlua, Coffee) 8⁵⁰
Mexican Coffee (Jose Cuervo, Kahlua, Coffee) 8⁵⁰
Jamaican Coffee (Myer's Dark Rum, Kahlua, Coffee) 8⁵⁰

Cordials

- Korbel Brandy* 7
Grand Marnier 8
Sambuca 7⁷⁵
Cognac (Courvoisier, Salignac V.S., Martell) 8⁵⁰

Dessert Wines

- Six Grapes Port* 9
Grahams 10-Year Port 10
Grahams 20-Year Port 12
Champagne Cocktail (J. Roget, bitters, sugar & lemon twist) 8

After Dinner Cocktails

- White Russian* (Smirnoff Vodka, Kahlua and Cream) 8⁵⁰
Black Russian (Smirnoff Vodka and Kahlua) 8⁵⁰
Nutty Irishman (Bailey's and Frangelico) 8⁵⁰
B-52 (Kahlua, Bailey's and Amaretto) 8⁵⁰
Brandy Alexander (Korbel Brandy, dark creme de cacao and Cream) 8⁵⁰

Coffee Drinks

- Espresso Double Shot* 6
Americana 6
Café Latte 6
Café Mocha 6
Cappuccino 6
Extra Shot 1
Flavored Syrup 0⁵⁰