



Après Menu

700

PB&J

*Pan Seared Sponge Cake Layered with Homemade
Strawberry Preserve and Frangelico Peanut Butter
Vanilla Ice Cream Center*

Cinnamon Sugar Doughnuts

*Fresh and Hot with
Vanilla Bourbon Dipping Sauce*

Mini S'mores

*Graham Cracker Cups w/ Molten Ghirardelli
Chocolate
Toasted Homemade Marshmallow*

Ice Cream Smash

*In-House Ice Cream Creations
Topped with Chocolate Sauce*

Seasonal Cobbler

Market fresh fruit & vanilla bean ice cream

Cookie Dough Bon Bons

Vanilla Ice Cream & Chocolate Chip Cookie Dough

Strawberries & Cream

Fresh Strawberries, Brown Sugar and Cream

Orange Dreamsicle Milk Shake

*Sprecher's Gourmet Orange Soda
& Vanilla Ice Cream*

Guinness Milk Shake

*Play on the Classic Malt
Topped with White Chocolate & Fresh Cream*

Sauce Sampler

*Little bit of this and a little bit of that, PB&J,
Doughnuts and more, trust us...*

21~

Finishing Touches

Coffee/ Decaf	250
<i>Equator Roasters Organic Coffee</i>	
Espresso	3~
Cappuccino	350
Latte	350

Espresso Martini

*Chilled espresso, vanilla vodka,
Kahlua & a hint of chocolate.
The perfect after dinner pick me up!*

Coffee's with Kick

Nutty Irishman	8~
<i>Frangelico, Baileys, Jameson</i>	
Mexican Coffee	8~
<i>Kahlua, Tequila</i>	
Irish Coffee	8~
<i>Jameson Irish Whiskey</i>	

Aperitifs

Grand Marnier	10
Grand Marnier Centenaire	20
Amaretto Disaronno	8~
Sambuca Molinari	9~

Ports

Old Codger Tawny	8~
Fonseca Ruby	9~
Fonseca Terra Bella Organic	12
Taylor Fladgate 20 yr Old Tawny	15

Dessert wine

Pacific Rim Vin de Glaciere	12
<i>Late Harvest Riesling</i>	
Royal Tokaji	20

Cognacs

Hennessy XO	28
Hennessy VSOP	12
Hennessy VS	9~
Courvoisier VS	10