

COFFEE & DRINKS

COFFEE 3 CAPPUCINO 5
ESPRESSO 4 DOUBLE ESPRESSO 7
BIGELOW ASSORTED TEAS 3

JAMAICAN COFFEE 9

MYERS DARK RUM & TIA MARIA

IRISH COFFEE 8.5

JAMESON

CAFÉ ROYAL 9

PATRON XO CAFÉ

MUDSLIDE COFFEE 10

KAHLUA, BAILEYS & DARK CRÈME DE CACAO

CORDIALS

COGNAC

REMY MARTIN, V.S.O.P. 10

REMY MARTIN, X.O. 30

HENNESSY, V.S. 12

COURVOSIER, V.S.O.P. 10

PORT

FONSECA, 10 YEAR PORTO 9 FONSECA, BIN NO. 27 10

TAYLOR-FLADGATE FIRST ESTATE 9

RODNEY STRONG, TRUE GENTLEMANS PORT 12

GRAND MARNIER

CORDON ROUGE 12

CUVEE DU CENETENAIRE 1827-1927 35

SINGLE MALT SCOTCH

DALWHINNIE 15 YEAR 14

MACALLAN 12 YEAR 13

DEWARS SPECIAL RESERVE 12 YEAR 13

GLENLIVET 12 YEAR 11 GLENLIVET "NADURRA" 16 YEAR 15

DALMORE 15 YEAR 15 DALMORE 18 YEAR 20

BOURBON

BLANTON'S 13

WOODFORD RESERVE 12

MAKER'S MARK 10

DESSERT MENU

BUTTERSCOTCH BREAD PUDDING

"OUR HOUSE SPECIALTY"

WARM BRIOCHE BREAD, CROISSANTS & MUFFINS
SWIRLED W/ BUTTERSCOTCH & WHITE CHOCOLATE
TOPPED W/ VANILLA BEAN ICE CREAM & WARM CARAMEL

KENTUCKY ROOT BEER FLOAT

3 SCOOPS OF VANILLA BEAN ICE CREAM
TOPPED W/ A SHOT OF MAKER'S MARK BOURBON
SERVED W/ A BOTTLE OF STEWART'S ROOT BEER

ADULT MILK & COOKIES

WARM TWIN CHOCOLATE CHIP COOKIES
SERVED W/ A GODIVA CHOCOLATE LIQUER MARTINI

FOUR HIGH CARROT CAKE

FOUR LAYER CAKE W/ FRESH RAISINS, WALNUTS & PINEAPPLE
TOPPED W/ CREAM CHEESE ICING & WHITE CHOCOLATE GANACHE

BIG APPLE PIE

FRESH APPLES CINNAMON APPLE CIDER SAUCE
TOPPED W/ GRANOLA CRUMBS
SERVED W/ VANILLA BEAN ICE CREAM
FINISHED W/ WARM CARAMEL SAUCE

N.Y. CHEESECAKE

N.Y. STYLE CHEESECAKE
FINISHED W/ A RASPBERRY COULIS

CHOCOLATE LAVÉ CAKE

CHOCOLATE CAKE W/ A WARM CHOCOLATE FUDGE CENTER
SERVED W/ VANILLA BEAN ICE CREAM & CHOCOLATE SAUCE

ICE CREAM COOKIE TOWER

TWIN CHOCOLATE CHIP COOKIES
LAYERED W/ VANILLA BEAN ICE CREAM
FINISHED W/ A CHOCOLATE DRIZZLE

FIVE HIGH CHOCOLATE CAKES

FIVE LAYERS OF CHOCOLATE CAKE
LAYERED W/ CHOCOLATE & DARK CHOCOLATE GANACHE
FINISHED W/ A RASPBERRY COULIS

DESSERTS - \$8