

# DESSERTS

**Peach Ice Box Pie 7**  
with fresh local peaches

**Meyer Lemon Bars 6**  
with housemade blueberry ice cream

**Affogato 5**  
vanilla ice cream with sea salt caramel and  
a shot of Counter Culture espresso

**Buttermilk Pie 6**  
with local fruit coulis

**Chocolate Chess Pie 6**  
with fresh whipped cream

**Chocolate Peanut Butter Cream Pie 7**  
served frozen with chocolate sauce, whipped cream  
and dry roasted peanuts

**Brownie Sundae 7**  
housemade walnut brownie topped with  
hot fudge and vanilla ice cream

**Petite Dessert Ensemble 10**  
Meyer Lemon Bar, Buttermilk Pie and  
Chocolate Peanut Butter Cream Pie

Please let us know about your allergies. Some recipes  
may contain nuts or other allergens.

# A F T E R   D I N N E R

## **Bourbon**

Baker's	10.00
Basil Hayden's	9.50
Booker's	13.50
Bulleit Rye	9.50
Eagle Rare	9.00
Elijah Craig	10.00
Evan Williams Single Barrel	9.50
Four Roses	9.00
Henry McKenna	8.75
Jim Beam Rye	8.00
Maker's 46	9.50
Knob Creek Rye	9.75
Knob Creek Single Barrel	11.50
Woodford Reserve	10.00

## **Scotch**

Balvenie 12 Year "Doublewood"	13.75
Glenfiddich	9.75
Glenlivet	9.75
Macallan 12 Year	13.75

## **Coffee Creations**

Café 32, Cappuccino with Kahlúa and Amaretto	8.00
Nutty Irishman, Bailey's, Bushmills, Frangelico, and coffee topped with homemade whipped cream	8.25
Shot in the Dark, Espresso Martini with Bailey's and Smirnoff Vanilla	10.00

## **Brandy, Cognac, & Cordials**

Amaretto Disaronno	8.25
B&B	9.00
Courvoisier VS	9.25
Drambuie	8.75
Grand Marnier	9.00
Hennessy VS	9.75
Rémy Martin VSOP	10.00
Sambuca	8.25

## **Ports & Sherry**

Dry Sack Sherry	4.50
Sandeman Founder's Ruby Port	4.75
Warre's Otima 10 Year Tawny Port	6.50