

DESSERTS

Almond Pound Cake 7

with wild berry sorbet and chocolate sauce

Sweet Potato Pecan Pie 8

with fresh whipped cream

Affogato 5

vanilla ice cream with sea salt caramel
and a shot of Sergio's 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

Almond Pound Cake, 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
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
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