

## SWEET TOOTH

### BOMBOLONI \$15

lemon | cheesecake | nutella

### MIXED BERRY GALETTE \$17

puff pastry | vanilla bean | orange creamsicle

### SKILLET STOUT BROWNIE \$16

guinness | caramel corn

### TABLESIDE TIRAMISU \$18

ladyfinger | kahlua espresso | mascarpone

### HOUSE-MADE GELATO OR SORBET \$15

seasonal flavors

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## SPECIALITY COFFEES

### “SUCCULENT COFFEE ROASTERS” FRENCH PRESS \$10

freshly ground & pressed coffee from a local roaster

### ESPRESSO CON PANNA \$8

“espresso with cream” | single or double shot of espresso, topped with a dollop of whipped cream

### CORTADO \$8

single or double espresso equal parts espresso & steamed milk

### AFFOGATO \$9

single or double espresso poured over house-made vanilla gelato

### RED EYE \$9

drip coffee | double shot of espresso

## PORT & SWEET WINE 2 oz.

sandeman 10 yr. **\$15**

graham's tawny 20 yr . **\$20**

graham's tawny 30 yr. **\$40**

taylor's fladgate tawny 40 yr. **\$68**

antinori | muffato della sala **\$33**

donnafugata | ben rye | passito di pantelleria **\$28**

michele chiaro | moscato d'asti **\$16**

chateau laribotte | sauternes **\$30**

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## AFTER DINNER LIQUEUR 2 oz.

grand marnier cuvée du centenaire **\$65**

amaro averna **\$16**

fernet branca **\$16**

limoncello **\$16**

amaretto **\$16**

drambuie **\$16**

frangelico **\$14**