

## SWEET TOOTH

### APPLE BLOSSOM TART \$16

honey crisp | puff pastry | almond cream | bourbon anglaise

### SNICKERTINI \$16

baileys | nougat | peanut brittle | sea salt caramel

### STRAWBERRIES & CREAM \$16

marble cake | honey mascarpone | strawberry gelato

### MOLTEN LAVA CAKE \$16

caramel ganache | vanilla chantilly cream | berry coulis

### MINI DESSERT FLIGHT \$19

valentino | tiramisu | exotic | tarte tatin | cheesecake

### 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

sandeman 10 yr. **\$15**

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

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

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

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

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

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

far niente | dolce **\$30**

inniskillin | ice wine | canada **\$35**

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## AFTER DINNER LIQUEURS

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

amaro averna **\$16**

fernet branca **\$16**

limoncello **\$16**

amaretto **\$16**

drambue **\$15**

frangelico **\$14**