

# DESSERT

## **BELGIUM CHOCOLATE SCARLET \$12**

Belgium Chocolate Cake Bar, Grand Marnier, Whipped Cream

## **CAST IRON BLACKOUT COOKIE \$12**

Maple Bourbon Pecan Ice Cream

## **PUMPKIN TRES LECHES CAKE \$11**

Caramel, Pumpkin Cream, Mixed Berries

## **GLUTEN FREE CHOCOLATE CAKE \$11**

Raspberry Sorbet, Mixed Berries

## **ICE CREAM & SORBET \$9**

Chef's Selection

## **CAFFÈ**

### **COFFEE \$4**

### **ESPRESSO \$5**

### **CAPPUCCINO \$5**

### **LATTE \$5**

### **SPECIALTY TEAS \$5**

### **NITRO COLD BREW \$8**

### **COLD BREW \$6**

## **DESSERT WINES**

### **SAUTERNES, CHATEAU ROUMIEU \$16**

## **PORTS**

### **Warres' Warrior \$12**

### **Taylor Tawny 10 Year \$14**

### **Taylor Tawny 20 Year \$17**

### **Graham's 30 Year \$28**

## **COFFEE COCKTAILS**

### **AMARETTO FLOAT \$15**

Cold Brew, Amaretto Liqueur, Vanilla Ice Cream

### **COFFEE COLADA \$13**

Nitro Cold Brew, Coconut Rum, Whipped Cream, Coconut Flakes

## **HOT DRINKS**

### **SPICED CIDER \$13**

Apple Cinnamon Infused Bacardi Rum, Cardamom Clove Syrup, Hot Apple Cider

**TRIPLE CHOCOLATE COCOA \$13**

Homemade Hot Cocoa, Godiva White Liqueur, Topped With Whipped Cream

**SPECIALTY COFFEE DRINKS**

**PASSIONFRUIT COOLER \$10**

Cold Brew, Fresh Passionfruit, Ginger Ale, Mint

**HAZELNUT DELIGHT \$10**

Nitro Cold Brew, Almond Milk, Hazelnut Syrup, Whipped Cream