



## After Dinner

### **Dessert Wine**

Sauternes, Chateau Les Justice	\$17
Banyuls, Cazes Grand Cru 2013	\$16

### **Ports**

Delaforce Port 2017	\$26
Taylor Fladgate Port 10yr Tawny	\$16
Taylor Fladgate Port 20yr Tawny	\$19
Tawny Port, Kopke 20yr Tawny	\$22
Tawny Port, Kopke 10yr Tawny	\$17

### **Cocktails**

Espresso Martini	\$18
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### **Spirits & Liqueurs**

Bourbon, Widow Jane 10yr	\$23
Five Farms Irish Cream	\$17
Fernet Branca	\$17

### **Coffees**

Small French Press	\$5
Large French Press	\$9
Café Latte	\$6
Cappuccino	\$6
Espresso	\$6

### **Specialty Coffees**

Irish Coffee	\$16
Mexican Coffee	\$16



## Desserts

### **Tiramisu Cake \$12**

Our famous tiramisu is a light sponge cake, delicately soaked in espresso, alternately layered with our imported mascarpone cheese and finished with a light dusting of cocoa.

### **New York Style Cheesecake \$14**

Our creamy cheesecake is deliciously smooth and silky because it is made with the best all-natural ingredients and baked slowly, the old-fashioned way.

### **Tres Leches Cake \$12**

Our authentic Tres Leches is a rich, tender sponge cake delicately soaked in three luscious milks and covered with a white satiny cream topping.

### **Strawberries &**

### **Chocolate Dipping Sauce \$10**

Four wonderful jumbo strawberries served with a rich chocolate dipping sauce. A perfect pairing with a fine port wine.

### **Chocolate Mousse Cake \$16**

A rich and decadent finish for a great dining experience.