

# **PLEASE NOTE:**

This menu is provided as a sample only.

Information & prices are subject to change without notice.

Please request a current dining, liquor, or wine list menu from your server to ensure receipt of accurate content and pricing.



### **Desserts**

You are always welcome to bring in your own cake to make your occasion special. (\$3 per person Cakeage charge)

# Pineapple upside down cake 15

Warm Pineapple upside down cake topped with Vanilla Ice cream, a creamy sea salt caramel sauce

#### Cokaó Pot de crème au Chocolate. 14

A decadent French Pudding made with Cokaó Chocolate Ganache and Cream. Choose your filling of Caramel, Raspberry, or Pecans

#### **Chocolate Lava Cake 15**

Dark chocolate cake filled with a dark chocolate truffle Ganache, finished with dark chocolate sauce and a scoop of creamy vanilla Ice cream

#### Vanilla Crème Brule 14

Classic Vanilla Bean Custard with Crisp Caramelized Sugar Crust and berries

### Flourless Chocolate Cake 15

Chocolate Ganache cake with whipped cream and raspberries

## **Blueberry Cobbler Cheesecake 15**

Cheesecake swirled with blueberries and cobbler crumble topped with white chocolate shavings.

#### **Butter Cake 14**

Served with Vanilla Ice Cream

# **Espresso**

Fresh ground for each order Italian Danesi Espresso 4 Cappuccino 6

# **Chocochino 8**

Our Italian roast espresso blended with steamed milk and topped with whipped cream, chocolate & caramel sauce.

# **Cold Coffee**

Mocha Swirled 8

Italian roast coffee, chocolate swirl topped with whipped cream, & sugar in the raw

## **Port Wine**

Tawny Porto, Graham's 10yr 15 Tawny Porto, Graham's 20yr 20

# **Brandy/Cognac**

Paul Masson Brandy 2oz 10 Hennessy 2oz 15

# **LIQUEUR**

Baileys Irish Cream 10
Grand Marnier 12
Kahlua 10
Sambuca 10
Amaretto 8

# **French Pressed Coffee**

Fresh ground Danesi beans Small Press (2 cups) 6 Large Press (5 cups) 14

A Round of Beers for the Kitchen 12 Thank the kitchen with a Round of beers!