

DESSERT

AÇAÍ CHEESECAKE

New York style cheesecake topped with açai compote, blueberries and fresh whipped cream. Also available with strawberry or caramel sauce, or plain.

690 cal | 11.75

PAPAYA CREAM

Fresh papaya blended with vanilla ice cream. Topped with crème de cassis and cannella pastry crisp. 240 cal | 11.75

CRÈME BRÛLÉE

Vanilla bean custard with caramelized sugar topping and fresh berries.

590 cal | 11.50

CHOCOLATE MOLTEN CAKE

Warm chocolate cake with a chocolate fudge center. Served with vanilla ice cream and rich chocolate ganache. 970 cal | 12.50

CHOCOLATE BRIGADEIRO

Rich truffled chocolate in a decadent chocolate cookie crust topped with chocolate ganache and sprinkles.

1270 cal | 12.00

TRES LECHES CAKE

Vanilla sponge cake soaked in three types of milk, topped with toasted meringue and mixed berries. 830 cal | 12.25

ICE CREAM

Vanilla ice cream served with strawberry, chocolate or caramel sauce. 350 cal | 10.75

KEY LIME PIE

Tart Florida key lime pie with graham cracker crust and fresh whipped cream.

840 cal | 11.75

CAFÉ COCKTAILS

CARAJILLO

Licor 43, espresso, ice. 180 cal | 13.00

BAILEYS COFFEE

Baileys Irish Cream, coffee. 340 cal | 13.00

FRAGILE BABY

Baileys Irish Cream, Frangelico, coffee. 320 cal | 13.00

NUTTY IRISHMAN

Jameson, Frangelico, Baileys Irish Cream, coffee. 310 cal | 13.00

SPANISH COFFEE

Brandy, Kahlua, coffee. 240 cal | 13.00

ITALIAN COFFEE

DiSaronno Amaretto, coffee. 320 cal | 13.00

IRISH COFFEE

Baileys Irish Cream, Jameson, coffee. 280 cal | 13.00

CHOCOLATE COFFEE

Chocolate Liqueur, Baileys Irish Cream, coffee. 320 cal | 13.00

SCOTCH (140 cal)

BLENDED

Chivas Regal 12	16.00
Johnnie Walker Black 12	18.00
Johnnie Walker Blue	47.00
Monkey Shoulder Batch 27	17.00

SINGLE MALT

Ardbeg 10	22.50
The Glenlivet 12	18.00

SINGLE MALT

The Glenlivet 25	61.00
Laphroaig 10	18.00
The Macallan 12	18.00
The Macallan 15	38.00
The Macallan Rare Cask	55.00
The Macallan 18	63.00
The Macallan Reflexion	212.00
Oban 14	24.50

BOURBON / WHISKEY (140 cal)

Basil Hayden's	18.00
Buffalo Trace	17.00
Bulleit	17.00
Crown Royal Reserve	18.00
Jack Daniel's Single Barrel	17.00

Knob Creek Rye	17.00
Suntory Toki	16.50
WhistlePig Rye 10	27.00
Woodford Reserve	18.00

COGNAC (140 cal)

RÉMY MARTIN LOUIS XIII

Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each cellar master selects only the most precious eaux-de-vie from our cellars for LOUIS XIII.

0.5oz | 132.00

1oz | 260.00

1.5oz | 360.00

2oz | 455.00

Grand Marnier	15.00
Grand Marnier 100	35.00
Grand Marnier XO Cuvée 1880	50.00
Hennessy Paradis (10z)	97.00

Hennessy VS	13.00
Hennessy XO	36.00
Rémy Martin XO	35.00

DESSERT WINE (90 cal)

	<i>glass</i>	<i>bottle</i>
Inniskillin, Vidal, Ice Wine, <i>Niagara, Canada, 375ml</i>	31.00	117.00
Jackson-Triggs, Vidal, Ice Wine, "Reserve", <i>Niagara, Canada, 375ml</i>	16.00	46.00
Inniskillin, Cabernet Franc, Ice Wine, <i>Niagara, Canada, 375ml</i>	40.00	147.00
Dolce, Late Harvest, <i>Napa Valley, 375ml</i>	30.00	106.00

PORT (95 cal)

Fonseca, Port, "Bin 27", <i>Portugal</i>	13.00
Graham's, LBV Port, <i>Portugal</i>	13.00
Graham's, Vintage Port, <i>Portugal</i>	46.00
Ramos Pinto, Tawny, "10 Year", <i>Portugal</i>	14.00
Taylor Fladgate, Tawny, "20 Year", <i>Portugal</i>	30.00
Terra d'Oro, Zinfandel, Port, <i>Amador County</i>	12.00

MADEIRA / SHERRY (95 cal)

Broadbent, "5 Years Reserve", <i>Madeira, Portugal</i>	13.00
Gonzalez Byass, Oloroso Sherry, "Cristina", <i>Jerez, Spain</i>	14.00

GRAPPA (170 cal)

Castello Banfi	14.00
Angelo Gaja Sperss	40.00