

# DESSERT MENU

## HOUSE MADE DESSERTS

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<b>LIMONCELLO CAKE</b>	14
House made Italian classic raspberry sauce	
<b>BUTTER CAKE</b>	14
Rich, buttery, whipped cream, house made salted caramel sauce, & served with vanilla ice cream	
<b>MISSISSIPPI MUD CHEESECAKE</b>	14
Real cocoa, espresso infused cheesecake, topped with marshmallow chocolate sauce, Oreo cookie crumbles, & whipped cream	
<b>TIRAMISU</b>	14
Espresso chocolate sauce, whipped cream, & fresh berries	
<b>CRÉME BRULEE</b>	14
Classic French style	
<b>BERRY SORBET</b>	8
Served with fresh fruit Gluten-Free & Vegan	

## AFTER DINNER DRINKS

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<b>IRISH COFFEE</b>	12
Irish whiskey, Baileys, & Chantilly cream	
<b>ESPRESSO MARTINI</b>	17
Vanilla vodka, coffee liqueur, concentrated coffee, & garnished with coffee beans	
<b>DISARONNO</b>	9
Amaretto liqueur	
<b>GRAND MARNIER</b>	12
Cognac, brandy blend, & orange flavored liqueur	
<b>COINTREAU ORANGE FLAVORED</b>	9
<b>COURVOISIER V.S.</b>	12
<b>HENNESSY</b>	12
<b>HENNESSY V.S.O.P.</b>	18

VEGAN OPTIONS  
AVAILABLE UPON  
REQUEST

NO SEPARATE CHECKS  
ON PARTIES OF  
10 OR MORE

18% GRATUITY  
ADDED ON PARTIES  
OF 6 OR MORE