

DESSERT MENU

HOUSE MADE DESSERTS

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

AFTER DINNER DRINKS

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

PLEASE NOTE:

ALL CREDIT/DEBIT CARD TRANSACTIONS WILL HAVE A
4% PROCESSING FEE ADDED TO YOUR BILL

18% GRATUITY ADDED ON PARTIES OF 6 OR MORE