

## DESSERT MENU

### HOUSE MADE DESSERTS

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- BUTTER CAKE** 14  
Rich, buttery, whipped cream, house-made salted caramel sauce, & served with vanilla ice cream
- CRÉME BRULEE** 14  
Classic French style
- MISSISSIPPI MUD CHEESECAKE** 14  
Real cocoa, espresso infused cheesecake, topped with marshmallow chocolate sauce, Oreo cookie crumbles, & whipped cream

### AFTER DINNER DRINKS

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- THE POINT'S MUDSLIDE** 14  
Vodka, vanilla kahlua, baileys, coffee, chantilly cream, served in a rocks glass, topped with chantilly cream & cocoa powder
- THE POINT'S SANGRIA** 16  
Sycamore Lane Cabernet, Remy VSOP, angostura bitters, lime juice, lemon juice, cinnamon simple syrup, pineapple juice, a splash of coke, served in a rocks glass, garnished with a mint sprig & a dehydrated lime slice
- THE CHOCOLATE COVERED STRAWBERRY MARTINI** 16  
Vanilla vodka, chocolate baileys, vanilla simple syrup, crème de cacao, strawberry chantilly cream, & served in a half chocolate rimmed martini glass
- 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  
Amaretto liqueur

18% GRATUITY ADDED ON PARTIES OF 6 OR MORE

NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE