


SIGNATURE DESSERTS

Featured Dessert - ask your server

Boston Cream Pie chocolate sauce, rum caramel sauce, toffee almond crunch 8.95
Fonseca 10 Yr. Tawny Port 11.95 glass

Warm Chocolate Pudding Cake 8.95 
vanilla ice cream, chocolate sauce, coconut almond macaroon
Taylor Fladgate Late Bottled Vintage Port, 2009 9.25 glass

Key Lime Pie lime cream, pomegranate sauce 8.50
Heinz Eifel Eiswein 10.50 glass

Dark Chocolate Mousse* 7.95 
rich and velvety, no sugar added, fresh whipped cream
Fonseca 10 Yr. Tawny Port 11.95 glass

Cheesecake featured topping 8.95
Fonseca 10 Yr. Tawny Port 11.95 glass

Bananas Foster bananas in hot rum caramel sauce, vanilla ice cream 6.95
Fonseca 10 Yr. Tawny Port 11.95 glass

Whipped Traditional Greek Yogurt, Honey & Fruit 7.95
Massachusetts Carlisle honey, raspberries, blackberries, strawberries, raspberry purée
Heinz Eifel Eiswein 10.50 glass

Ice Cream & Sorbet 5.95 
enjoy a single flavor or up to three flavors - vanilla, coffee, chocolate or sorbet

Three Bon Bons bite size scoops of ice cream dipped in chocolate 3.95

LIQUID DESSERTS

Espresso Martini Kahlua, Baileys Irish Cream, Stoli Vanil, espresso 11

Mexican Coffee Patrón X/O Café, cinnamon, coffee and whipped cream 9

HOT DRINKS

Irish Coffee Teeling Small Batch Irish Whiskey, coffee, demerara sugar, cream 10

Hot Toddy Woodford Reserve Bourbon, honey, lemon, cloves 10

Hot Buttered Rum English Harbour 5 Year & Plantation Original Dark Rums,
spice box syrup, butter, nutmeg 8

Honey Apple Warmer Barenjager Honey Liqueur, Laird's Applejack, spice box syrup,
citrus, cloves 9

 *can be prepared without gluten*

Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness. More information
about the safety of consuming raw food is available upon request.

Please note: Before placing your order, please inform your server
if a person in your party has a food allergy.

DESSERT WINES

	bottle/glass
Michele Chiarlo, Moscato d' Asti "Nivole"	375 ml. 23./12.
Castello del Poggio Moscato, Piedmont, NV	750 ml. 39.
Heinz Eifel Eiswein, Rheinhessen	38./10.50
Rosa Regale, Brachetto d'Acqui	187 ml. 12.

PORT

Taylor Fladgate Late Bottled Vintage, 2009	9.25
Fonseca 10 yr. Tawny	11.95
Taylor Fladgate 20 yr. Tawny	18.95
Taylor Fladgate 30 yr. Tawny	25.75
A Taste of Tawny Port	21.00
1 oz. pour of Fonseca 10 yr., Taylor Fladgate 20 yr., Taylor Fladgate 30 yr.	

COGNAC

Pierre Ferrand Ambre	12.50
Hennessy VSOP	12.75
Remy Martin VSOP	12.50
Hennessy XO	27.50

BOURBON/RYE

Basil Hayden's	10.95
Blanton's Single-Barrel	10.95
Bulleit Bourbon	10.25
Eagle Rare 10 yr. Single-Barrel	10.75
Knob Creek 9 yr.	10.95
Maker's Mark	10.25
Templeton Rye	10.95
Woodford Reserve	10.95

IRISH WHISKEY

Jameson	10.50
Teeling Small Batch	10.50
Bushmills Black Bush	11.50

GRAPPA

Berta "Brunello"	9.50
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SINGLE MALT SCOTCH

HIGHLANDS

Oban 14 yr.	15.75
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ISLAY

Laphroaig 10 yr.	12.50
Lagavulin 16 yr.	17.75
SPEYSIDE	
Glenfiddich 12 yr.	13.25
Glenlivet 12 yr.	13.50
Glenlivet 18 yr.	17.75
Macallan 12 yr.	13.50
Macallan 18 yr.	32.50

COFFEE & TEA

Coffee	3.25
Cappuccino	4.25
Espresso	3.25
Harney & Sons Tea	3.50
loose leaf tea in a silken sachet	