

## 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 10.95 glass*

**Warm Chocolate Pudding Cake** 8.95 🍷  
vanilla ice cream, chocolate sauce, coconut almond macaroon  
*Taylor Fladgate Late Bottled Vintage Port, 2009 8.50 glass*

**Key Lime Pie** lime cream, pomegranate sauce 8.50  
*Jorge Ordonez, Malaga #2 8.50 glass*

**Dark Chocolate Mousse\*** 7.95 🍷  
rich and velvety, no sugar added, fresh whipped cream  
*Fonseca 10 Yr. Tawny Port 10.95 glass*

**Cheesecake** featured topping 8.95  
*Jorge Ordonez, Malaga #2 8.50 glass*

**Bananas Foster** bananas in hot rum caramel sauce, vanilla ice cream 6.95  
*Fonseca 10 Yr. Tawny Port 10.95 glass*

**Whipped Traditional Greek Yogurt, Honey & Fruit** 7.95  
Massachusetts Carlisle honey, raspberries, blackberries, strawberries, raspberry purée  
*Jorge Ordonez, Malaga #2 8.50 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.  
Food Allergies? If you have a food allergy, or specific dietary requirements or preferences, please speak to the owner, manager, chef or your server.

## DESSERT WINES

Michele Chiarlo, Moscato d' Asti "Nivole"	glass/375 ml. 9.50/19.
Jorge Ordonez, Malaga #2	8.50/33.
Heinz Eifel Eiswein, Rheinhessen	9.50/35.
Ch. Roumieu-Lacoste, Sauternes	10.50/38.
Royal Tokaji "Red Label," Hungary	500 ml. 50.
Rosa Regale, Brachetto d'Acqui	187 ml. 9.95

## FORTIFIED WINE

R.L. Buller "Solera" Muscat	8.50/33.
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## PORT

Taylor Fladgate Late Bottled Vintage, 2009	8.50
Fonseca 10 yr. Tawny	10.95
Taylor Fladgate 20 yr. Tawny	12.50
Taylor Fladgate 30 yr. Tawny	21.95
A Taste of Tawny Port	16.50
1 oz. pour of Fonseca 10 yr., Taylor Fladgate 20 yr., Taylor Fladgate 30 yr.	

## COGNAC

Pierre Ferrand Ambre	11.75
Hennessy VSOP	12.50
Remy Martin VSOP	11.75

## BOURBON/RYE

Basil Hayden's	10.25
Blanton's Single-Barrel	10.25
Bulleit Bourbon	9.50
Four Roses Single-Barrel	10.25
Eagle Rare 10 yr. Single-Barrel	9.50
Knob Creek 9 yr.	10.25
Maker's Mark	9.50
Templeton Rye	10.25
Woodford Reserve	10.25

## COFFEE & TEA

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

## GRAPPA

Jacopo Poli "Sarpa di Poli"	9.50
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## IRISH WHISKEY

Jameson	9.95
Teeling Small Batch	9.95
Bushmills Black Bush	10.75

## SINGLE MALT SCOTCH

### SPEYSIDE

Glenfiddich 12 yr.	10.50
Glenlivet 12 yr.	12.50
Glenlivet 18 yr.	16.50
Macallan 12 yr.	12.50
Macallan 18 yr.	27.50

### HIGHLANDS

Oban 14 yr.	14.50
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### ISLAY

Laphroaig 10 yr.	11.50
Lagavulin 16 yr.	14.95