

## 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, 2011 8.50 glass*

**Key Lime Pie** lime cream, raspberry 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** Borghetti Caffè Espresso Liqueur, Sobieski Vodka, Baileys Irish Cream 11

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

## COFFEE & TEA

Coffee 3.25

Cappuccino 4.25

Espresso 3.25

Harney & Sons Tea 3.50

loose leaf tea in a silken sachet

🌿 *can be prepared without gluten*

Bakery is not a nut and/or gluten free kitchen, items may contain nuts. Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information for food items is available upon request. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## DESSERT WINES

	glass/375 ml.
Michele Chiarlo, Moscato d' Asti "Nivole"	9.50/19. 750 ml. 37.
Jorge Ordonez, Malaga #2	8.50/33.
Lustau "Capataz Andrés" DeLuxe Cream Sherry	9.00/gl
Ch. Roumieu-Lacoste, Sauternes	10.50/38.
Heinz Eifel Eiswein, Rheinhessen	9.50/35.
Beringer "Nightingale," Napa	29.
Jackson Triggs Riesling Ice Wine, Ontario	60.
Rosa Regale, Brachetto d'Acqui	187 ml. 9.95

## PORT

Taylor Fladgate Late Bottled Vintage, 2011	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
Pierre Ferrand 1840	11.75
Hennessy VSOP	12.50
Remy Martin VSOP	11.75
Hennessy XO	27.50
Remy Martin XO	25.

## BOURBON/RYE

Basil Hayden's	10.25
Blanton's Single-Barrel	10.25
Buffalo Trace	9.50
Bulleit Bourbon	9.50
Eagle Rare 10 yr. Single-Barrel	9.50
Four Roses Yellow Label	8.50
Four Roses Single-Barrel	10.25
Knob Creek 9 yr.	10.25
Maker's Mark	9.50
Templeton Rye	10.25
Woodford Reserve	10.25

## 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
Bowmore 18 yr.	16.50

## IRISH WHISKEY

Jameson	9.95
Teeling Small Batch	9.95
Redbreast	13.50
Bushmills Black Bush	10.75
Midleton Rare	19.95