

Desserts

All of our desserts are made from scratch in house

Hot Fudge Sundae	\$ 5. ⁹⁵
Vanilla ice-cream, Belgian chocolate sauce, fresh whipped cream & candied pecans	
House Made Ice Cream	\$ 5. ⁹⁵
Inquire with your server for today's selections	
Brownie Fudge Sundae	\$ 6. ⁹⁵
House baked brownie, vanilla ice-cream, Belgian chocolate sauce, fresh whipped cream & candied pecans	
Apple Cranberry Cobbler	\$ 6. ⁹⁵
Apples, cranberries & spices baked in a warm cobbler cake topped with fresh whipped cream	
Crème Brulée of the day	\$ 6. ⁹⁵
Our pastry chefs creation of the day	
Decadent Chocolate Torte	\$ 6. ⁹⁵
A flourless, decadent chocolate torte served with raspberry sauce	
Wicked Mini Doughnuts	\$ 6. ⁹⁵
House made and fried to order, served with crème anglaise and chocolate dipping sauce	
Cheesecake	\$ 6. ⁹⁵
House made vanilla cheesecake with a chocolate cookie crust served with a choice of raspberry or caramel sauce	

After Dinner Drinks

Organic Micro Roasted Coffee	\$2. ⁹⁵
Cappuccino	\$4. ⁹⁵
Espresso	\$3. ⁹⁵
Mighty Leaf Teas (Organic)	\$2. ⁹⁵

Port Wine

Graham's "6 Grapes" Ruby Port	\$7
Fonseca 20 year Tawny Port	\$10. ⁵⁰

Lemoncello Martini	\$ 10
Triple 8 organic vodka, Lemoncello, and a splash of Cointreau	

Chocolate Blood Orange	\$ 10
Blend of Sicilian blood orange liqueur and godiva chocolate	

Espresso Martini	\$ 11
Slightly Sweet and creamy blend of artisan liquors and espresso with a hint of spice	

Rhum Delight	\$ 11
El Dorado 12 year rum, Vanilla, Splash of Grand Marnier Served in a snifter with light ice	

Skinnos Greek Liqueur	\$ 8
Sweet Lucy Bourbon Liqueur (Pritchards)	\$ 8
Midnight Moon, Sweet Apple Moonshine	\$ 8
Catdaddy	\$ 8