

Desserts

All of our desserts are made from scratch in house

Hot Fudge Sundae (GF) Vanilla ice-cream, Belgian chocolate sauce fresh whipped cream & candied pecans	\$ 6.50
Brownie Fudge Sundae (GF) House baked brownie, vanilla ice-cream, Belgian chocolate sauce, fresh whipped cream & candied pecans	\$ 7.50
Chocolate Cake Traditional layered chocolate cake with vanilla ice-cream	\$ 8
Crème Brûlée (GF) Rich Tahitian vanilla bean custard with caramelized sugar on top	\$ 8
Wicked Mini Doughnuts House made and fried to order, served with crème anglaise and chocolate dipping sauce	\$ 8
Coconut Chia Parfait (GF and Vegan) Creamy coconut pudding layered with mango sauce, topped with pineapple and coconut Add: Real Whipped cream on the side (NC)	\$ 7.50
Gelato of the Day	\$ 6.50
Sorbet of the Day (GF)	\$ 6.50

After Dinner Beverages & Cocktails

Amrita Organic Micro Roasted Coffee	\$ 3.50
Mighty Leaf Teas (Organic) (1 bag per charge)	\$ 3.50

Spirited Coffee / Dessert Cocktails

Irish Coffee	\$ 9
Spanish Coffee	\$ 9
Espresso Martini	\$ 12
Limoncello Martini	\$ 10
Tiramisu Martini	\$ 11

Dessert Wine

Graham's "6 Grapes" Ruby Port	\$ 7
Quinta De La Rosa Tawny Port	\$ 7
Grahams 10 year Tawny Port	\$ 9
Madeira Bual 5 year	\$ 8

Cognac

Bio Attitude	\$ 10
Camus VS	\$ 10.50
Camus XO	\$ 20
Remy Martin VS	\$ 11
Courvosier VS	\$ 11
Martell XO	\$ 20
Hennesy VS	\$ 11
Hennesy VSOP	\$ 13.50