

Desserts

CHEESECAKE

Vanilla Cheesecake, Passionfruit Apricot Glaze,
Graham Cracker Coconut Crust

15

DOUBLE CHOCOLATE MOUSSE

Chambord Chocolate Cake, Mixed Berries

15

DESSERT TRIO OF CREME BRULEE, CHEESECAKE, SEASONAL TART

20

ICE CREAM

Chocolate, Vanilla, Hazelnut

14

SORBET

Raspberry, Lemon, Strawberry

14

Coffee & Tea

AFFOGATO	9.00
AMARETTO CAPPUCCINO	12.00
AMERICANO	5.00
CAFÉ LATTE	6.00
CAFE MOCHA	6.00
CAPPUCCINO	6.00
COFFEE	4.00
ESPRESSO	5.00
ESPRESSO MACCHIATO	5.00
ESPRESSO CON PANNA	6.00
ESPRESSO MARTINI	15.00
IRISH COFFEE	12.00
PATRON COFFEE	15.00
SPANISH COFFEE	12.00
TEA	5.00

Gourmet Tea Selection Curated by
Tea Squared available. 5.00

After Dinner

Grappa 1.25oz

Amaro, Nonino	14.00
Nonino Fruili	12.00
Poli Sarpa	10.00
Prunella Mandorlata Nonino	14.00
Nonino Riserva 5yr Anniversary	21.00
Di Camomilla	14.00
Montanaro Alchimista	14.00
Poli Grappa Di Sassicaia	30.00

Cognac & Amagnac 1.25oz

Armagnac De Montal	12.00
Courvoisier VS	10.00
Hennessy VS	13.00
Hennessy VSOP	17.00
Hennessy XO	34.00
Hine 1957 Champagne	88.00
Louis XIII	280.00
Louis XIII Black Pearl	2500.00
Remy Martin VSOP	16.00
Remy XO	34.00

Italian Liqueurs 1.25oz

Amaretto Disaronno	9.00
Averna	9.00
Frangelico	9.00
Limoncello	11.00
Montenegro	9.00
White/Dark Sambuca	9.00

Sherries & Ports 2oz

Gould Campbell, vintage, 2000	17.00
Taylor Fladgate, First Estate	10.00
Taylor Fladgate, 10 Year Tawny	15.00
Taylor Fladgate, 20 Year Tawny	21.00

Niagara Dessert Wine 2oz

Icewine Vidal, 2016,	Glass 12.00
Sue Ann Staff	Bottle 84.00