

## *Desserts*

### **DECONSTRUCTED CHEESECAKE**

Milk Chocolate Cheesecake, Brownie Crisp,  
Cheesecake Brownie, Pecan Crumble, Raspberry Jelly,  
Fresh Raspberries, Lemon balm

15

### **CARROT CAKE**

Brown Sugar & Spiced Rum Cream Cheese, Salted Caramel,  
Vanilla Ice Cream, and candied Pecans

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 CAPPUCINO	12.00
AMERICANO	5.00
CAFÉ LATTE	5.00
CAFE MOCHA	6.00
CAPPUCINO	5.00
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
Late Harvest Cabernet, 2013	Glass 8.00
Pillitteri Estates	Bottle 50.00