

Desserts



Classic Crème Brûlée (GF)

Classic French dessert consisting of a custard topped with caramelized sugar

House Made Apple Bread Pudding with Caramel Sauce

Made with French and sweet breads, apples, raisins, cinnamon and served with rich caramel sauce and whipped cream

Ghirardelli Chocolate Mousse (GF)

Rich Ghirardelli chocolate whipped with fresh cream and finished with luscious chocolate sauce

Brownie Delight Sundae

Our own brownies piled high with ice cream, chocolate and caramel sauce, whipped cream, and a cherry on top

Bavarian Apple Strudel

Flakey puff pastry stuffed with apples and spices, then topped with our warm vanilla sauce and whipped cream

Cheesecake with Seasonal Fresh Berries

House Made Ice Cream (GF)

Ask your server for flavors

All desserts listed above are \$8 each

Dessert Drinks



Brandy Alexander

Brandy, dark crème de cocoa, and fresh cream

\$10.50

Mudslide

Baileys, Kahlua, vodka, and fresh cream

\$10.50

Grasshopper

Green crème de menthe, white crème de cocoa, and fresh cream

\$10.50

Coffee Drinks



Nutty Irishman

Bailey's, Frangelico, coffee, and whipped cream

\$9.00

Mexican Mocha

Patron silver, Kahlua, coffee, and whipped cream

\$9.00

Jamaican Coffee

Meyers dark rum, Kahlua, coffee, and whipped cream

\$9.00

Spanish Coffee

Tia Maria, rum, coffee, whipped cream, with a cherry on top

\$9.00

Cognac



Remi Martin vsop

\$8.00

Courvoisier

\$8.00

Hennesey

\$8.00

After Dinner Cordials



The Beautiful

A simple mix of cognac and Grand Marnier

\$8.50

Frangelico

\$7.00

Tia Maria

\$7.00

Amaretto Disaronno

\$7.00

B&B

\$8.00

Grand Mariner

\$9.00

Sambuca

\$7.00



Apple Strudel