

# AFTER DINNER MENU

## COFFEE & TEA SERVICE

FRENCH PRESS 100 % KONA COFFEE \$16

4 O'CLOCK TEAS: MINT, JASMINE, CHAMOMILE  
EARL GREY, GREEN, WHITE HONEYDEW \$5

## HOUSE MADE DESSERTS

MACADAMIA NUT TOFFEE ICE CREAM PIE \$16  
KONA COFFEE & VANILLA ICE CREAM  
**PAIRING: FRANGELICO IN A WARM SNIFTER**

LEMON MERINGUE CHEESECAKE \$14  
TOASTED MARSHMALLOW TOPPING, BLACKBERRY SAUCE  
**PAIRING: GRAND MARNIER**

GLUTEN FREE BLONDIE BROWNIE SUNDAE \$13  
TOASTED COCONUT ICE CREAM, CARAMEL SAUCE  
**PAIRING: DOLCI OR POLI HONEY INFUSED GRAPPA**

## HOUSE MADE ICE CREAMS & SORBETS \$12

VANILLA	CHOCOLATE
COFFEE	MACADAMIA NUT
COOKIES & CREAM	
COCONUT SORBET	PINEAPPLE SORBET

# AFTER DINNER DRINKS

## DESSERT WINES & PORTS

GRAHAMS, SIX GRAPES	8
FONSECA BIN 27	10
FONSECA 10 YR. TAWNY	15
DOLCE	25
TAYLOR FLADGATE 40 YR. TAWNY	42

## SINGLE MALT SCOTCHES

GLENKINCHE, 10 YR.	LOWLANDS	12
DALMORE, 12 YR.	HIGHLANDS	12
GLENMORANGIE 12 YR.	HIGHLANDS	14
TALISKER, 10 YR.	ISLE OF SKY	14
GLENFIDDICH, 12 YR.	SPEYSIDE	14
CRAGGANMORE, 12 YR.	SPEYSIDE	14
BOWMORE, 12 YR.	ISLAY	14
GLENLIVET, 12 YR.	HIGHLANDS	14
MACALLAN, 12 YR.	HIGHLANDS	14
DALWHINNIE, 15 YR.	HIGHLANDS	14
LAGAVULIN, 16 YR.	ISLAY	16
OBAN, 14 YR.	WEST HIGHLANDS	18
MACALLAN, 15 YR.	HIGHLANDS	20
MACALLAN, 18 YR.	HIGHLANDS	38

## CORDIALS & SPIRITS

FRANGELICO	10
JACOPO POLI HONEY INFUSED GRAPPA	12
GRAND MARNIER	12
SAMBUCCA BLANCO	12
SAMBUCCA BLACK	12
DISARONNO	12
PATRON XO	14
DON JULIO 1942	30

## COGNACS

COURVOISIER VSOP	18
MARTELL CORDON BLEU	16
REMY MARTIN XO	52
LOUIS XIII	225