



Crème Brulee

Classically Prepared (GF)
\$14

Skoreo Cheesecake

Salted Caramel and Chocolate Sauce
\$14

Salted Caramel Decadent Brownie

A La Mode
\$12

Strawberry Shortcake

Fresh Strawberries, Cassis Syrup
\$10

Peach Tart

A La Mode, Blackberry Mint Salad
\$14

Butter Tart

A La Mode, White Chocolate Lemon Ice Cream
\$14

Ice Cream Selection

Please See a Server For available Flavours



Dessert Wine

Peller Estates Late Harvest \$12 (1oz)
1970 Pedro Ximenez, Dios Baco \$15.95 (1oz)
Recioto \$19.95
N/V Montanaro Barolo Chinato \$19.95 (1oz)
Taylor Fladgate 10 Yr \$11.95 (2oz)
Taylor Fladgate 20 Yr Old Tawny \$16.95(2oz)
Burmester (Port) \$25 (1oz)
2021 Doisy Daene Sauternes
2023 Hidden Bench Late Harvest
2017 Vineland Icewine Vidal
2017 Vineland Select Late Harvest
2014 Bighead Riesling Icewine

Amaro and Grappa

Ask Server for Daily Selection

Cognac

Hennessy VSOP \$19.95
Hennessy VS \$12.95
Hennessy Black \$15.95
Hennessy XO Red Label \$69
Remy Martin VSOP \$17.95
Remy Martin XO \$39.00
16 year Damblat, Armagnac \$15.95
Courvoisier VSOP \$17.95
Artez Armagnac XO \$16.95
Bisquit Dubouche XO \$59
Remy XO \$49
Cerbois Armagnac VSOP
Pierre De Segonzac VSOP Grand Champagne

Specialty Coffees \$9.95

Castle

Crème Cacao, Baileys, Frangelico

Irish

Irish Whiskey, Irish Mist

Monte Cristo

Kahlua, Grand Marnier

Spanish

Brandy, Kahlua

B52

Kahlua, Baileys, Grand Marnier