

Dessert

CARROT CAKE

10 / Cream cheese icing, sour cream ice cream

CHOCOLATE AMARETTI TART

10 / Chocolate ganache, raspberries

CHEESECAKE

10 / Graham cracker base, honey comb

KEY LIME PIE

10 / Lime, meringue, graham crust

BAG OF DOUGHNUTS

10 / Caramel, chocolate

AFFOGATO

5 / Vanilla bean ice cream, espresso

Eat THE Dessert MENU

50 / Recommended for 4 or more people

Chef's Selection CHEESE BOARD

18 For one / 28 To share

Specialty Coffee



IRISH COFFEE

Jamesons, Heavy Cream

BARRINGTON NIGHTCAP

Jameson Caskmates, Kahlua

ESPRESSO MARTINI

Absolut, Kahlua, Espresso

PICK ME UP

Baileys, Kahlua, Espresso on the Rocks

Brandy/Cognac

METAXA 7 STAR / 8.00

HENNESSY XO / 28.00

COURVOISIER VS / 10.00

LOUIS XIII / 220.00

REMY MARTIN

VSOP / 12.00

REMY MARTIN XO / 21.00

CALVADOS / 10.00

Dessert Wines

PORT

Taylor Fladgate

20 year old Tawny

Douro Valley, Portugal

12.00 / 140.00

2009 Quinta de la Rosa

Late Bottled Vintage

Douro Valley Portugal

15.00 / 172.00

ICE WINE

Domaine Grand Pré

Vidal Ice Wine (375ml)

Nova Scotia

14.00 / 88.00

SHERRY

Romate Fino

Andalucia, Spain

7.00 / 60.00

Romate Amontillado

Jerez, Spain

6.00 / 55.00

SAUTERNES

2013 Chateau Sigalas

Rabaud, Bordeaux, Premier

Cru Classe 1855

20.00 / 125.00