
HOUSE MADE DESSERTS

PERFECT FOR SHARING

CARROT CAKE \$9.49

Our classic homemade carrot, pineapple & coconut recipe layered with rich cream cheese frosting & toasted pecans

HOT FUDGE SUNDAE \$6.95

Vanilla ice cream, candied pecans, caramel & dark chocolate brownie pieces

SEASONAL TART \$6.50

Flaky tart dough filled with sweet cream filling topped with seasonal fresh fruit

VANILLA BEAN CRÈME BRÛLÉE \$6.99

Smooth creamy custard topped with caramelized sugar served with fresh berries & dessert sauces

HOT DRINKS

Signature Roasted Bottomless Coffee \$2.50

Trescerro Herbal Hot Tea Assortment \$2.50

Classic Hot Chocolate \$4.00

Illy Italian Gourmet Espresso \$2.50

Illy Italian Cappuccino \$3.00

Thank you for joining us, we hope we have met all your hospitality and culinary expectations.
Sincerely, **Tom Gilomen**, *Owner*

APERITIFS

SINGLE MALT SCOTCH

Glenfiddich 12-year
Glenlivet 18-year
Talisker 10-year
Macallan 12-year
Lagavulin 16-year

COGNAC

Courvoisier V.S.O.P.
Remy Martin V.S.O.P.
Larressingle Armagnac V.S.O.P.

PORT

Taylor Fladgate 20yr. Tawny
Warre's 10yr. Otima
Warre's Warrior Reserve

LIQUOR

Sambuca
Ouzo
Grand Marnier
Frangelico
B&B

DESSERT WINE

Royal Tokaji
Early Muscat
Dolce Late Harvest 2004

COFFEE DRINKS

SPANISH COFFEE \$6.00

Brandy & Tia Maria
Topped with Whipped Cream

IRISH COFFEE \$6.00

Irish Whiskey
Topped with Whipped Cream

COWBOY COFFEE \$6.50

Jack Daniels
Topped with Whipped Cream

KEOKEE COFFEE \$6.00

Kahlua & Brandy
Topped with Whipped Cream
