

## 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 topping

\$9.00

### **Mexican Mocha**

Patron XO coffee liqueur, coffee and whipped cream topping

\$9.00

### **Jamaican Coffee**

Meyers dark rum, Kahlua, coffee and whipped cream topping

\$9.00

### **Rüdesheimer Kaffee**

Asbach Uralt coffee and whipped cream topping

\$10.00

## 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