

Dessert Menu

Milky Way Cake \$11

Layers of rich chocolate cake, silky caramel mousse, chocolate ganache, and finished with a drizzle of caramel.

Limoncello Cake \$10

Light lemon sponge cake layered with limoncello mascarpone cream.

Sea Salt Caramel Cheesecake \$11

New York-style cheesecake with ribbons of salted caramel baked throughout, nestled in a buttery graham cracker crust and finished with fresh whipped cream.

Granny Apple Crisp Pie \$12

Warm Granny Smith apple pie topped with a buttery oat streusel and served with vanilla bean ice cream.

Reese's Peanut Butter Pie \$11 *GF

A rich peanut butter mousse in a chocolate cookie crust, finished with chocolate ganache, whipped cream and Reese's® Peanut Butter Cups.

Chef's Gelato of the Day \$9 *GF

Ask your server about today's featured chef-selected gelato, served with an inverted crisp waffle cone.

Night Cap

served with house biscotti

Coffee \$3

Hot Tea \$3

Espresso \$3/\$5

Latte \$5/7

Cappuccino \$5/7

Port Wine

Warres Fine White \$8

Warres Otima 10 Year \$12

Dry Sacks \$10

Grahams 10 \$15

Grahams 20 \$24

Espresso Martini \$14

Vanilla Vodka, St. George
Espresso Liqueur, Kahlua

Frangelico \$8

Galliano \$8

Baileys \$8

Kahlua \$8

Drambuie \$8

Sambuca \$8