

## DESSERTS

**\$7.99**

### **CRÈME BRULEE**

*(Gluten Free)*

Raw Sugar Topping with Seasonal Berries

### **MOLTEN CHOCOLATE CAKE**

Chocolate & Caramel Sauce, Vanilla Bean Ice Cream, Fresh Berries

### **HOMEMADE CHEESECAKE OF THE DAY**

Served with Whipped Cream  
Chef's Flavors

### **BUTTERSCOTCH HABANERO BREAD PUDDING**

Topped with Vanilla Bean Ice Cream and  
White Chocolate Sauce

### **KEY LIME PIE**

With Raspberry Coulis and Whipped Cream

### **WALNUT BROWNIE A LA MODE**

Vanilla Bean Ice Cream, Fresh Berries,  
Chocolate Sauce

### **DUO SORBET Or GELATO THE DAY**

Chef's Flavors

### **JACK DANIELS CHOCOLATE CHIP PECAN PIE**

Served with Vanilla Bean Ice Cream

## DESSERT WHISKEY

**\$10**

Ballotin Original Chocolate-a blend of craft  
chocolate and fine whiskey

Ballotin Boubon Ball-rich buttercream and  
toffee notes with milk chocolate

## COFFEES

**\$10**

Café Midtown: Brandy, Kahlua, Baileys

Raspberry Truffle: Chambord, Trader Vicks  
Chocolate

Café Caribbean: Kahlua, Myers Rum,  
Captain Morgan

Café Gates: Grand Marnier, Tia Maria,  
Crème de Cacao

Berries, Nuts & Cream: Chambord,  
Frangelico, Baileys

Café Nita: Bailys, Frangelico, Kahlua

Pappy's "Special" Café: Chocolate, Baileys,  
Crème de Menthe

Coconutty Irishman : New Amsterdam  
Coconut, Baileys, Chocolate

Toasted Almond: Amaretto, Kahlua

## DESSERT WINES

Desiree (Chocolate)	8
Pacific Rim "Vin de Glacier"	10
Yalumba Antique Tawny	10
Chateau Ville Franche 12 Sauternes	14

## PORTS

Fonsecca LBV	10.00
Taylor Fladgate 10 Yr Tawny	10.75
Taylor Fladgate 20 Yr Tawny	12.75

## COGNAC

Grand Marnier	11.25
Armangac	12.75
B & B	13.00
Courvoisier VSOP	17.00
Hennessy VSOP	17.25
Remy Martin VSOP	17.50
Remy Martin XO	60.00