

desserts

Pineapple Croustade

caramelized pineapple, coconut pastry, cinnamon, clover honey, vanilla bean ice cream | 8

Mochi Ice Cream

assorted flavors | 8

Grandma Boyd's Seasonal Fruit Cobbler

southern style butter crust, vanilla bean ice cream | 9

Chocolate!!!

molten dark chocolate cake, malted milk chocolate ganache, blood orange creme, candied ginger, fresh berries | 10

coffee & tea

Santa Lucia Estate Coffee

Shade grown & sustainably produced in Nicaragua. Blended with Sumatran beans for a rich full bodied coffee with light acidity & rich chocolate notes. Rainforest Alliance Certified.

Coffee | Individual Pot | 4

Single Espresso | 3

Double Espresso | 5

Cappuccino or Latte | 5

Tea Source

Whole Loose Leaf & Hand Bagged Tea

Please ask your server about our seasonal selections.

Individual Pot | 4

spiked

Coffee or Tea with a splash of liquor | 8

Amarretto

Bailey's Irish Crème

Crème de Cassis

Frangelico

Godiva Chocolate Liquor (White or Dark)

Jameson Irish Whiskey

Kahlua

Peppermint Schnapps

Seagram's Honey

Coffee Drinks | 12

Gingerbread Latte

Irish - Bailey's & Jameson

Island - Rum Cream & Mount Gay

Fruit & Nut - Cointreau Noir

after dinner libations

Port

Taylor Fladgate LBV 2003 | 9

Taylor Fladgate 10 Year | 12

Dessert Wines

Maui Blanc, Pineapple Wine | 8

Royal Tokaji, Mad Cuvee, Hungary | 9

Choco Vine, Holland | 10

Lillet Blanc | 11

Chateau Laribotte, Sauternes 2005 | 12

Cline Late Harvest Mouvedre, CA 2005 | 15

Dessert Cocktails

Pied Piper / Punkt Sparkling Gruner, fresh pineapple, fresh grapefruit, dash of Peychaud's Bitters | 12

Smoke & Silk | Martell VSOP, Chivas Regal 12 year, Drambuie, fresh sour | 17

Please ask your server for a full listing of Sake, Rum, Bourbon, Scotch, Cognac and other cordials