

## dessert

### **Pecan & Chocolate Croustade**

honey bourbon sauce, vanilla bean ice cream | 8

### **Mango Mousse Cake**

whipped mango, chiffon cake layers | 8

### **Mochi Ice Cream**

matcha green tea, passion fruit | 6

### **Grandma Boyd's Seasonal Fruit Cobbler**

southern style butter crust, vanilla bean ice cream | 9

### **Buddha's Delight**

dark chocolate lava cake, ganache, chai creme, fresh berries | 15

## 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

Tia Maria

## after dinner libations

### **Port**

Taylor Fladgate LBV 2003 | 9

Taylor Fladgate 10 Year | 12

Taylor Fladgate 30 Year | 25

### **Dessert Wines**

Royal Tokaji, Mad Cuvee, Hungary | 9

Royal Les Tuileries, Sauternes 2005 | 12

Cline Late Harvest Mouvedre, CA 2005 | 15

### **Dessert Cocktails**

Divinity | Absolut Vanilia, Kahlua, fresh vanilla syrup | 12

Mie-Mosa | Mumm Napa sparkling wine, AGWA de Bolivia Coca Liquor, pink grapefruit juice, sugar rim | 12

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