



AFTER DINNER LIBATIONS

Sauternes - Château d'Yquem 2016	68
Port - Dow's Finest Ruby Port	9
Port - Warre's Warrior Reserve	9
Port - Graham's 20 Year Tawny Port	15
Port - Ramos Pinto Quita do Bom Retiro 20 Year Tawny	17
Cognac - Hennessy VSOP	16.5
Brandy - Torres "Jaime 1" Brandy	24
Cognac - Remy Martin XO	38
Armagnac - PM Overproof VS BAS Armagnac	19
Limoncello - Gusto di Amalfi Limoncello	9

AFTER DINNER COCKTAILS

Espresso Martini 12

Tito's Vodka, Meletti Coffee Liqueur, Dark Crème de Cacao

Chocolate Martini 12

Smirnoff Vanilla Vodka, Dark Crème de Cacao, Meletti Coffee Liqueur, Chocolate Drizzle

Polish Coffee 10

Dorda Double Chocolate Liqueur, Coffee, House-Made Whipped Cream

Grasshopper 14

Green Crème de Menthe, White Crème de Menthe, Crème de Cocoa, Cognac Vecchio Amaro, Cream



MARSHWOOD DESSERT MENU

Apple Cinnamon Crisp

Brown Sugar Oats Crust, Apple Filling
Whipped Cream

10

Decadent Chocolate Cake

Chocolate Mocha Mousse, White Ganache
Berry Coulis

10

Sticky Toffee Pudding Cake GF V

Vanilla Ice Cream, Caramel

11

Oreo Ice Cream Pie

Oreo Crust, Cookies and Cream Ice Cream
Chocolate Ganache, Whipped Cream

10

Butterscotch Crème Brûlée GF

Chocolate Bark, Candied Orange
Dried Cranberry

10

Add Ice Cream to Any Dessert

4/ Scoop

GF **Gluten Free** V **Vegan** V **Vegetarian**

For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2/18/26