

DESSERTS

Maple Bourbon Crème Brûlée **GF** 9
Candied Pecans

Black Forest Cake 8
Chocolate Sponge Cake, Kirsch Syrup, Chantilly Cream

Peanut Butter Chocolate Bar **GF V** 9
Dates, Chocolate Ganache, Caramel Sauce

Key Lime Cheesecake 9
Graham Cracker Crust, Orange Reduction

Add Ice Cream Scoop 4

DESSERT COCKTAILS

Reese's Martini 13
Skrewball, Baileys, Crème de Cacao

Coconut Key Lime Pie Martini 11
Coconut Rum, RumChata, Pineapple
Key Lime, Graham Cracker Rim

Perfect Mudslide 13
Kahlúa, Baileys, Chocolate Syrup

Grasshopper 11
Crème de Menthe White, Crème de Cacao

Brandy Alexander 11
Cognac, Dark Crème de Cacao, Nutmeg

Strawberry Short Cake 13
Tito's Vodka, Strawberry Purée, Strawberry & Vanilla Syrup, Soda

AFTER DINNER BEVERAGES

Hot Teas from Hale Tea Co. 3

Drip Coffee 3.50

Cappuccino 4

Latte 4

For our members with life-threatening allergies, please request to speak with the Chef directly. While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur.

Regrettably, we cannot guarantee the complete absence of allergens.