

Coffee Drinks

COFFEE	2.25
ESPRESSO	2.25
'STASH' TEA ASSORTMENT	2.50
ask your server for current selections	
CAPPUCCINO OR LATTE	3
caramel, Irish cream, hazelnut or vanilla	
'TAKE HOME OUR BEANS'	10
1# fair trade coffee beans, whole or ground	
VOYANT CHAI COFFEE	6
chai liqueur, coffee, whip cream & nutmeg	
LICK YOUR LIPS LATTE	6
Godiva liqueurs, Smirnoff vanilla, fresh whipped cream	
IRISH COFFEE	6
coffee, Jameson Irish Whiskey, fresh whipped cream, splash of crème de menthe	

After Dinner Drinks

WARRE'S 1985 VINTAGE PORTO	11
WARRE'S LATE BOTTLED VINTAGE	5
TAYLOR FLADGATE TAWNY 20 YEAR	8
FONSECA TAWNY 10 YEAR	6
SANDEMAN FOUNDERS RESERVE	4.50
HENNESSY VS	6.75
HENNESSY VSOP	10.50
COURVOISIER VS	6.75
COURVOISIER VSOP	8.25
GRAND MARNIER	8.25
TUACA	5.75
TIA MARIA	5.50

Artisan Cheese Plates

Cheese plates served with grilled bread, candied walnuts & fresh seasonal fruit.

MANGO-GINGER STILTON	4
Slightly creamy with a mango-ginger flavor, this cheese is a perfect end to a great meal.	
GREAT HILL BLUE	4
Unlike many blue cheese varieties, the milk is not homogenized resulting in a fully flavored and smooth tasting cheese. A little different than the typical crumbled blue cheese, this cheese can stand up to bold cabernets to hearty stout beers.	

Don't Forget Dessert...

VANILLA BEAN CRÈME BRULEE	6
WHITE CHOCOLATE CHEESECAKE	6
pistachio crust, summer fruit coulis	
MILLE-FEUILLE [MEEL-FWEE]	6
puff pastry, spiced blueberries & vanilla crème fraichè, lemon curd	
TRIPLE BERRY SHORTCAKE	7
blueberry, raspberry & strawberry sauce, fresh whipped cream	
ZABAGLIONE	7
Chambord marinated summer fruit, whipped cream	
FROZEN MUDSLIDE PIE	6
chocolate cookie crust, mocha almond fudge ice cream, whipped cream & chocolate sauce	
ICE CREAM OR SORBET	5
raspberry sorbet or vanilla bean ice cream, served with two earthquake cookies	
CHOCOLATE POT DE CRÈME	6
whipped cream & earthquake cookie	
MINI DESSERT SELECTIONS	
~ ZABAGLIONE	~ MILLE-FEUILLE
~ WHITE CHOCOLATE EARTHQUAKE	~ 3 PC