



Cognacs and Cordials

Remy Martin VSOP	11
Hennessy VS	9
Courvoisier VSOP	10
Frangelico (Hazelnut)	9
Chambord (Raspberry)	9
Tia Maria (Coffee)	9
Godiva (Chocolate)	9
Sambuca Romana (Licorice)	9
Baileys (Coffee/Chocolate)	9
Sambuca Black (Licorice)	9
Cointreau (Orange)	9
Grand Marnier (Orange)	9

Specialty Coffees 10

Brazilian	(Coffee liqueur, Brandy, Grand Marnier)	
Irish	(Jameson Irish Whiskey)	
Irish Cream	(Irish cream liqueur) ** Bailey's Coffee	11
Italian	(Amaretto, Coffee liqueur)	
Jamaican	(Dark Rum, Tia Maria)	
Keoke	(Brandy, Coffee liqueur)	
Mexican	(Coffee liqueur) ** Kahlúa	11
Nutty Irish	(Hazelnut, Irish cream liqueur)	
Spanish	(Tia Maria, Brandy)	

Port Wines/ Dessert Wines

Offley Ruby Port	8	
Sandeman Reserve Port	10	
Kopke 10 year old Tawny Port		12
St Supery, Moscato, Napa Valley	8	
Robert Mondavi, Moscato d'oro, Napa Valley	33 bottle	

HOUSE-MADE DESSERTS:

CHEESECAKE 9

FRESH WHIPPED CREAM

CRÈME BRÛLÉE 8

NIGHTLY PREPARATION

CLASSIC CLAY HILL FARM SUNDAE 9

CHOICE OF ICE CREAM,
HOT FUDGE OR CARAMEL
FRESHLY WHIPPED CREAM & NU

CHEF'S NIGHTLY DESSERT

CHOCOLATE OBLIVION * 9

FLOURLESS CHOCOLATE TORTE,
RASPBERRY COULIS
FRESH WHIPPED CREAM

ICE CREAM AND SORBET * 7

ADD A SIDE OF HOT FUDGE OR CARAMEL 2.50

TEA \$4 / CARPE DIEM COFFEE \$4

ESPRESSO \$5 / CAPPUCINO \$6

*GLUTEN FREE OPTION