

After Dinner Drinks

All Night Caps \$14

After Dinner Straight Up \$11

SPANISH COFFEE

Blend of 1 oz. Brandy & ½ oz. Kahlua. Finished off with sugar rim, whipped cream and a cherry.

IRISH COFFEE

Blend of 1 oz. Irish Whiskey & ½ oz. Irish Mist. Finished off with sugar rim, whipped cream and a cherry.

B52 Coffee

Blend of ½ oz. Baileys, ½ oz. Kahlua, & ½ oz. Grand Marnier. Finished off with sugar rim, whipped cream and a cherry

Blueberry Tea

Blend of 1 oz. Grand Marnier & ½ oz. Amaretto. Finished off with Orange pekoe tea.

Rocky Hot Chocolate

Blend of 1oz Crème De Cocoa, ½ oz. Baileys Hot Chocolate topped with whipped cream and a cherry.



Desserts & More



COLOSSAL CARROT CAKE

Moist, spicy carrot-laden cake with crushed pineapple, walnuts and coconut, filled and covered with cream cheese icing. Topped with sweet coconut, walnuts and white chocolate drizzle.

\$12.00

HONEY CAKE

Two layers of moist, honey-infused cake covered with silky cream cheese icing. Dripping with glistening honey-butterscotch glaze.

\$12.00

Gluten Free

CHOCOLATE PEANUT BUTTER CHEESECAKE

Miniature peanut butter cups and rich chocolate chunks enveloped in a peanut butter cheesecake batter and covered in a smooth milk chocolate glaze. Then finished off with a mountain of chocolate peanut butter cups.

\$12.00

WARM GINGER SPICE CAKE

This delicious dessert is chock full of diced apples mingled with a moist ginger spice cake and our secret ingredient then topped with a decadent homemade caramel sauce. This dessert is served with an apple cinnamon compote.

\$14.00



See reverse for Specialty Drink items.

Decadent Desserts!

CHOCOLATE LAVA CAKE

A decadent chocolate cake layer cradling a reservoir of smooth, luxurious molten chocolate. Served warm to experience a chocolaty eruption that your taste buds are guaranteed to 'lava! Served with a scoop of vanilla ice cream.

\$13.00

