

LAGO

10.

TIRAMISU

Traditional Italian specialty with layers of whipped mascarpone cheese and lady fingers soaked in dark rum and espresso, dusted with cocoa.

GELATO OF THE DAY

Chef selected. Ask for today's flavor.

FLOURLESS CHOCOLATE TORTE

A flourless torte finished with our house-made whipped cream and fresh fruit. Gluten free.

ULTIMATE CHOCOLATE CAKE

Three layers of chocolate decadence! Chocolate mousse, chocolate cake, and a rich chocolate ganache topping.

ITALIAN LEMON CAKE

Light yellow cake studded with blueberries and layered with an airy Italian lemon cream. Drizzled with blueberry sauce and sprinkled with white chocolate dust.

CANNOLI TRIO

Chef Selected. Ask for today's flavors.

WALTERS  BAY®

GROWERS OF PREMIUM CEYLON TEA

2.99

Ask your server for our selections.

PORTS

TERRA D'ORO ZINFANDEL

Port displays aromas of raisined berry fruit, sugared dates, chocolate, caramel, and orange peel.

QUINTA DO NOVAL BLACK

Plump in the middle and supple all the way through, ending on fruit-skin tannin and a touch of chocolate from oak.

WARRE'S LBV

Firm and interesting, with a delicate fruit nose.

DESSERT COCKTAILS

CANNOLI MARTINI

Dough Ball Whiskey, RumChata, Crème de Cacao, and Amaretto.

ESPRESSO MARTINI

Tito's Handmade Vodka, Monin Vanilla Syrup, Caffè Borghetti Espresso Liqueur, Five Farms Irish Cream.

BANANA BREAD OLD FASHIONED

Howler Head Banana Bourbon, black walnut bitters, and vanilla syrup, finished with a cinnamon sugar rim.

THE ORIGINAL IRISH COFFEE

Tullamore D.E.W. Irish Whiskey, brown sugar syrup, and Common Man Fair Trade Coffee with fresh cream.

CHOCOLATE SIDECAR

Remy Martin, Crème de Cacao, Warre's Otima Port, and lime juice.

ROCKS OR NEAT

Common Man Woodford Reserve

Common Man WhistlePig 10 Year Rye

Patrón El Cielo

The Balvenie 14 Carribean Cask

Glenfiddich 12

Glenfiddich 14 Bourbon Barrel Reserve

Glenfiddich 15 Solera Reserve

Glenlivet 12

The Macallan 12 Double Cask