



Sweet Endings 10.

Crème Brûlée

Traditional crème brûlée finished with house-made whipped cream and fresh fruit.

Chef's Cheesecake

Our creamy New York-style cheesecake, served with Chef's daily choice of topping. Ask for today's creation.

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.

Flourless Chocolate Torte

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

WALTERS  **BAY**®

GROWERS OF PREMIUM CEYLON TEA

2.99

Ask your server for our selections.



Dessert Cocktails

Espresso Martini

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

Banana Bread Old Fashioned

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

Chamomile Hot Toddy

Walter's Bay Chamomile Tea, Common Man Woodford Reserve, honey syrup, and a lemon.

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 Burdeos Añejo Tequila
Don Julio 1942 Añejo Tequila
Glenlivet 12 or 18
Glenfiddich 12
Glenfiddich 15 Solera Reserve
Glenfiddich 18 Ancient Reserve
The Balvenie 14 Caribbean Cask