



The Sweet Course

All desserts 10

Baked S'Mores

An updated version of our Camp S'mores. We think you'll love them. Made with the help of Hershey's®, Nabisco® Honey Grahams, and Kraft® (the marshmallow people). Served bubbly and hot, just out of the oven!

Snowballs

Scoops of Common Man-made vanilla ice cream rolled in toasted coconut and pecans. Served on a bed of hot fudge sauce. What's a Dirty Snowball? Ask!

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.

Carrot Cake

Our baker's traditional carrot cake with a cream cheese frosting. Served with freshly-whipped cream and candied nuts. (Contains walnuts)

WALTERS  BAY®

GROWERS OF PREMIUM CEYLON TEA

2.99

Ask your server for our selections.

Dessert Cocktails

Churro Old Fashioned

Dough Ball Whiskey, Chocolate, Angostura and Orange bitters. Served on the rocks with an orange twist.

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.

The Original Irish Coffee

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

Chamomile Hot Toddy

Walter's Bay Chamomile Tea, Common Man Woodford Reserve, lemon, cinnamon stick, honey syrup.

Rocks or Neat

Common Man Woodford Reserve

Common Man WhistlePig 10 Year Rye

The Balvenie 14 Carribbean Cask

Glenlivet 12

Highland Park 12

Angel's Envy Rye