
DESSERTS

Tiramisu

A wonderful espresso and coffee liqueur-soaked ladyfinger cake, layered with mascarpone cheese and a dusting of cocoa. 9.

Peanut Butter Pie

Just like eating a giant REESE'S Peanut Butter Cup! Graham cracker crust and creamy peanut butter filling topped with a layer of rich dark chocolate ganache. 9.

Brownie Sundae

Warm dark chocolate brownie, topped with Common Man-made vanilla ice cream, hot fudge and whipped cream GF 9.

Crème Brûlée

Our Chef's daily creation... Just ask! GF 9.

Italian Lemon Cake

Light yellow cake layered with an airy Italian lemon cream. 9.

Chocolate Mousse

A Chocoholic's dream with homemade whipped cream. Sinfully good! GF 9.

Chocolate Chip Cannoli

An Italian Classic! With a delicious chocolate chip filling. 9.

Cheesecake

Ask your server for today's selection. 9.

Affogato

Fresh brewed espresso with a scoop of Common Man-made vanilla ice cream. Try it with a shot of Caffè Borghetti Espresso Liqueur. GF 9.

Gelato

Rich and creamy! Ask your server for today's flavor. 6.

Tea

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.

Tiramisu Martini

Grainger's Organic Vanilla Vodka, RumChata, and Caffè Borghetti Espresso Liqueur mixed with fresh whipped cream. Shaken madly and served with a cocoa powder rim.

The Original Irish Coffee

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

Chamomile 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 12 Doublewood

Glenfiddich 12

Glenlivet 12

Highland Park Magnus

The Macallan 12 Double Cask