

# DRINKS

## DESSERT COCKTAILS

- chocolate sazerac 8.25
- diplomatico reserva rum, chocolate liqueur,  
& bitters with an absinthe rinsed glass
- lemon cheesecake 7.50
- lemoncello, frangelico & pinot grigio shaken with fresh  
lemon, cinnamon syrup, gingerbread syrup & cream
- midnight over tennessee 7.50
- jack daniels shaken with kahlua & chocolate liqueur,  
layered with a cream & mint liqueur

## DESSERT WINES

- moscato passito, araldica, italy, 2003  
glass 125ml 4.95 bottle 375ml 14.50
- monbazillac, domaine de grange neuve, france,  
bottle 500ml 17.95
- ramos pinto ruby port  
glass 50ml 3.75

## COFFEES, TEAS AND INFUSIONS

- cappuccino 2.75
- espresso 2.50
- large espresso 3.25
- latte 3.25
- americano 3.25
- mocha 3.25
- hot chocolate 3.25
- breakfast tea 2.50
- earl grey 2.50
- camomile 2.50
- fresh mint tea 2.50
- peppermint tea 2.50
- fruit infusions 2.50

## LIQUEUR COFFEES

- baileys coffee 6.25
- calypso coffee (tia maria) 6.25
- french coffee (courvoisier) 6.25
- irish coffee (tullamore dew) 6.25

## BRANDY AND LIQUEURS

we have a full selection of  
after dinner Liqueurs,  
please ask your server for details.