

# *Dessert*

## **FLOURLESS CHOCOLATE CAKE** \$7

A decadent and smooth morsel of chocolate heaven topped with fresh cream and a drizzle of Ghirardelli chocolate sauce.

## **CRÈME BRÛLÉE** \$7

Our crème brûlée changes with the season (and our mood). Ask your server what we have tonight!

## **MASCARPONE CHEESECAKE** \$8

A classic, creamy cheesecake with graham cracker crust, topped with peach-bourbon compote.

## **OREGON BERRY CRUMBLE** \$8

Janet always stocks away local summer berries at the peak of ripeness. The mixture is baked to order with a crumb topping and whipped cream. Add vanilla ice cream \$2

## **VANILLA ICE CREAM** \$4

With Ghirardelli chocolate or house-made caramel sauce.

## **BROWNIE SUNDAE** \$7

Warm, rich chocolate brownie topped with vanilla ice cream, Ghirardelli chocolate sauce, house-made caramel sauce, hazelnuts, and a Morello cherry.

## **RED VELVET CAKE** \$9

Stacked four layers high, each spread with deep chocolate truffle filling, and frosted with tangy cream cheese icing.

# *Liquid Dessert*

## SOMETHING HOT

**HOT TODDY** \$7

Maker's Mark, fresh lemon, honey, and hot water

**IRISH COFFEE** \$7

Jameson's whiskey, coffee, and whip cream

**COFFEE NUDGE:** \$7

Kahlua, Bailey's, brandy, and coffee

## LIQUORS, DESSERT WINES, & MORE

House-made Limoncello \$8

Hennessy V.S.O.P. Cognac \$10

Gran Marnier Orange Cognac \$8

Clear Creek Apple Brandy \$7

Oban Single-Malt 14-year Isles Scotch \$11

MacCallan Single-malt 12-year Highland Scotch \$10

Bookers 7-year Kentucky Bourbon \$9

Ramons Pinto 20-year Tawny Port \$12

Warre's Warrior Reserve Port \$6

Airfield Estates Late-harvest Gewürtztraminer \$7