

# AFTERS



**CHOCOLATE CHIP COOKIE SKILLET \$15**  
CHOCOLATE GANACHE, SALTED CARAMEL GELATO

**HOUSE-MADE NY CHEESECAKE \$14**  
GRAHAM CRACKER CRUST, BERRY COMPOTE

**AFFOGATO \$9**  
VANILLA GELATO, FRESH ESPRESSO, ADD: JF HADEN'S ESPRESSO LIQUEUR 6 / FRANGELICO 6

**CHURRO CAKE \$15**  
MOIST CINNAMON & VANILLA CAKE, DULCE DE LECHE SALTED CARAMEL, VANILLA ICE CREAM

**CHOCOLATE MOUSSE \$12**  
CHOCOLATE CAKE, VANILLA

## COFFEE

**REGULAR, DECAF, ESPRESSO \$5**

**EXTRA SHOT \$1.50**

**CAPPUCCINO OR LATTE \$7**

*Tea* **ASSORTED TEAS \$5**

## *After Dinner* COCKTAILS

**ESPRESSO MARTINI \$19** ALB VODKA, FARETTI ESPRESSO LIQUEUR,  
COLD BREW

**PROPER IRISH COFFEE \$15** ICED OR HOT, BUSHMILLS IRISH WHISKEY, COFFEE,  
DEMERARA, HOUSE-MADE COFFEE CREAM

# LOUIS XIII DE REMY MARTIN

1/2 oz ..... 125    1 oz ..... 225    2 oz ..... 425

## APERITIFS & DIGESTIFS

Amaro  
Sambuca  
Galliano  
Pernod  
Cynar  
Fernet Branca

## CORDIALS & LIQUEURS

Disaronno Amaretto  
Bailey's Irish Cream  
Mr. Black Cold Brew Coffee Liqueur  
Grand Marnier  
Frangelico  
Drambuie  
Luxardo Maraschino

## BRANDY & COGNAC

Martell VSOP  
Hennessy VS  
Hennessy XO  
Remy Martin 1738  
Remy Martin VSOP  
Remy Martin XO  
Courvoisier

## AFTER DINNER WINE

Graham's Port Fine Ruby  
Graham's Tawny 10 year  
Graham's Tawny 20 year

*\*all spirits subject to availability*

