

Fortified Wine Selection

3-oz pour

Fonseca Bin 27	10.00
Ferreira 10 yr Tawny	10.00
Dow's 30 yr Tawny	24.00
Dow's 20 yr Tawny	13.00
Lustau East India Solera Sherry	9.00
Noval Black Porto	9.00

Specialty Wine and Spirits

Royal Tokaji 5 Puttonyos 3-oz pour	22.00
Villa Marzia Limoncello, Italy 2-oz pour	7.50

Cognac

2-oz pour

Cointreau Noir	12.00	Courvoisier VSOP	11.00
Grand Marnier	10.25	Rémy Martin VSOP	17.00
Grand Marnier 100 yr	29.00	De Fussigny	32.00
Grand Marnier 150 yr	37.00		

Rémy Martin Louis XIII

0.5 oz	70.00	1.0 oz	135.00	1.5 oz	195.00	2.0 oz	255.00
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After-Dinner Flights

Fortified Wine Flight

(1-oz each) 16.00

Noval Black Porto
Lustau East India Solera Sherry
Broadbent Maderia Malmsey 10 yr

Dessert Wine Flight

(1-oz each) 12.00

La Fleur D'Or Sauternes (1 oz)
Moscato D'Asti Saracco (1 oz)
FroZin Zinfandel, Meeker (1 oz)

Grand Marnier Flight

(½-oz each) 28.00

Grand Mamier
Grand Mamier 100
Grand Mamier 150

Tawny Port Flight

(1-oz each) 22.00

Ferreira 10 yr
Dow's 20 yr
Dow's 30 yr

Ice Wine Flight

(1-oz each) 16.00

Kiona Chenin Blanc, Washington '07
Selaks Gewürztraminer/ Riesling, New Zealand '06
Blaues Haus Müller Thurgau/Weissburgunder, Burgenland-Austria '97

Scotch Flight

(½-oz each) 35.00

Glenkinchie Lowland 12 yr
The Macallan Speyside 15 yr
Highland Park Orkney 25 yr

Flying Fish Café Dessert Selections

Trio of Concession Sweets: "Out on the BoardWalk"

- ° Popcorn Mousse and Caramel Corn
- ° Cherry-Limeade Popsicle
- ° Peanut Butter-Chocolate-Marshmallow "Moon Pie" and Pound Cake "Fries" 9.00

Our Signature Flying Fish Café "Caramelized Banana Napoleon"

Crisp Phyllo, Banana Mousse, Crème Caramel, Exotic Fruit Coulis, and Bitter Chocolate 8.00
* *Marqués de Cáceres Satinela, Rioja '10* 7.00 *

"Our Chef's No Sugar Added Specialty" Walnut-crusted Spiced Pumpkin Cheesecake

with Pomegranate Balsamico, Apple, fresh and Kiln-dried Cranberry Compote, and Whipped Vanilla Panna Cotta 8.00
* *Kiona Chenin Blanc Ice Wine, Washington '07* 12.00 *

Seasonal House-made Sorbets

with fresh Berries and Vanilla-laced Cookies 7.00
* *Villa Marzia Limoncello, Italia* 7.50 *

Marcona Almond-laced Chocolate Mousse and Sinful Triple Rich Brownie Creation

Applewood-smoked Bacon-Praliné Crunch, Smokey Salt-scented Chocolate Sorbet, and Raspberry Coulis 8.00
• *Pacific Rim Framboise, Washington* 9.00 *

Toasted Hazelnut Crème Brûlée

Hazelnut-Cocoa Nib Florentine, fresh Berries, and Orange-Cranberry Biscotto 7.00
* *Adelsheim Deglacé, Willamette Valley '07* 14.00 *

Spiced Red Anjou Pear Upside-down Cake

Candied Ginger Ice Cream, Apple Cider Reduction, and a Matcha-Green Tea Tuile 8.00
* *Saracco Moscato d'Asti, Piedmont* 7.00 *

Specialty Coffee & Cocktails

Keoke Coffee

Kahlúa, Brandy, Dark Crème de Cacao, and Coffee 8.25

Peanut Butter Freeze

Kahlúa, Baileys Irish Cream, Crème de Banana, Dark Crème de Cacao, and Peanut Butter. Combine for a Refreshing Frozen Treat 9.50

Espresso Martini

Van Gogh Double Espresso Vodka, Godiva Chocolate Liqueur, and Monin Espresso 9.25

Chef Mike's Central Manhattan

Bernard Griffin Syrah Port, Maker's Mark, and Maple Syrup served over Ice with a Biscotto 9.25

*We proudly serve Premium Press Pot Coffee and Worldly Loose Teas
Please inquire with your Server*