

~ Specialty Teas ~

Brewed and Pressed at your table ~ 6.29 per person

Eros Black Tea with sweet mandarin orange and warm vanilla flavors.

Russian Earl Grey Classic Earl Grey with spicy orange rind.

Imperial English Breakfast A refined blend of sweet Ceylon black teas.

Imperial Orange Pekoe A full-finish regal blend of Ceylon black teas.

Decaffeinated Imperial English Breakfast An estate blend of sweet Ceylon black teas.

Chamomile Caffeine-free herbal infusion of sweet and fragrant golden blossoms.

Vanilla Rooibos Caffeine-free rich and full-bodied with a creamy vanilla finish.

Lemon Verbena Caffeine-free infusion of lemon and lemon grass.

Nobo Whole Fruit Caffeine-free blend of wild strawberries, blackberries, and raspberries.

Organic Health & Well-Being Green Green Tea with a hint of mild sweetness.

~ Coffee ~

Premium Signature Blend Coffee Brewed and Pressed at your table ~ 6.29 per person

Single Malt Scotch
2-oz pour

Glenfiddich 12 yr 11.00
The Macallan 12 yr 12.00
The Macallan 18 yr 29.00

Liqueurs
2-oz pour

Frangelico 10.25
Sambuca Romano 10.25
Grand Marnier 10.25

Cognacs
2-oz pour

Rémy Martin VSOP 17.00
Martell Cordon Bleu 20.00
Hennessy XO 32.00

Bourbon
2-oz pour

Woodford Reserve 11.00
Knob Creek 11.00

Ports
3-oz pour

Fonseca Bin 27 10.00
Taylor's First Estate 8.00
Ferreira 10 yr Tawny 10.00
Taylor's 10 yr Tawny 9.00
Taylor's 20 yr Tawny 11.00
Cockburn's 20 yr Tawny 12.00

Sherry
3-oz pour

Harveys Bristol Cream 6.50

~ Desserts ~

Baked Chocolate Mousse

served Warm and Chocolaty with Bourbon-Caramel Sauce and Whipped Cream 10.00

❖ Fonseca Bin 27 Port 10.00 ❖

Almond-crusted Cheesecake

finished with Lambert Cherry Sauce 10.00

❖ Meeker FroZin, Mendocino County '05 14.00 ❖

Pecan Tart

with Caramel Sauce and Chocolate Cream 10.00

❖ Taylor's 20 yr Tawny Port 11.00 ❖

Tres Leche Cake

Tender Sponge Cake soaked in Three Milks and Rum with Toasted Meringue, Chocolate, and Wild Blackberry Sauce 9.00

❖ Cosecha Tardia Late Harvest Chardonnay, Mendoza '10 9.00 ❖

Mango Sorbet**

with Melon, Pineapple, and Berries 8.00

❖ Domaine Ste. Michelle Blanc de Blancs Sparkling Wine, Washington NV 8.00 ❖

**Denotes No Sugar Added

Strawberry "Shortcake"

Plant City Strawberries, Shortcake, Chantilly Cream, and Strawberry Sauce 9.00

❖ Michele Chiarlo Nivole Moscato d'Asti, Piedmont '10 12.00 ❖

Artisanal Cheese Selection

Five tasting portions from around the world with accompaniments 16.00

❖ Kiona Red Mountain Icewine, Washington '08 14.00 ❖

~ Specialty Coffee Drinks ~

Nutcracker

Kahlúa, Baileys Irish Cream, Frangelico, Skyy Vodka, and Whipped Cream 9.50

Nutty Irishman

Baileys Irish Cream, Frangelico, and Whipped Cream 9.50

~ Specialty Martinis ~

Godiva Chocolate Martini

Godiva Chocolate Liqueur, Stoli Vanil Vodka, Frangelico, and White Crème de Cacao 9.50

Mudslide Martini

Baileys Irish Cream, Stoli Vanil Vodka, Kahlúa, and Half & Half 8.50