

## ~ Specialty Teas ~

Brewed and Pressed at your table 6.29 per person

- Russian Earl Grey** Classic Earl Grey with spicy orange rind.
- Pear Tree Green** Green Tea perfumed with freshly plucked ripe pear.
- Lemon Verbena** Caffeine-free infusion of lemon and lemon grass.
- Jade Leaf** Green Tea with a fresh and grassy aroma and a hint of sweetness.
- Imperial English Breakfast** A refined blend of sweet Ceylon black teas.
- Imperial Orange Pekoe** A full-finish regal blend of Ceylon black teas.
- Chamomile** Caffeine-free herbal infusion of sweet and fragrant golden blossoms.
- Cassis** Aromatic tea with a rich black currant flavor.
- Vanilla Rooibos** Caffeine-free rich and full-bodied with a creamy vanilla finish.
- Harmony** Caffeine-free herbal infusion of chamomile, peppermint, allspice, and orange blossom.
- Jamaican Spice** Caffeine-free zesty herbal infusion of hibiscus, cinnamon, cloves, and orange peel.
- Nobo Whole Fruit** Caffeine-Free blend of wild strawberries, blackberries, and raspberries.

## ~ Coffees ~

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

**Cappuccino** 3.89      **Café Mocha** 4.39      **Espresso** 3.39      **Double Espresso** 4.39

### Single Malt Scotch

2-oz Pour

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

### Cordials

2-oz Pour

Frangelico 8.25  
Sambuca Romano 8.25  
Grand Marnier 8.25

### Cognacs

2-oz Pour

Remy 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  
Gentleman Jack 9.75  
Maker's Mark 9.75

### Ports

3-oz Pour

Fonseca Bin 27 10.00  
Taylor First Estate 8.00  
Ferreira 10 yr Tawny 10.00  
Cockburn 20 yr Tawny 12.00

### Sherry

3-oz Pour

Harveys Bristol Cream 7.00

## ~ Desserts ~

*A Sweet Ending to Your Celebration*

**Almond-crusted Cheesecake** with Lambert Cherry Sauce 8.00  
*Meeker Fro Zin, Mendocino County '04 14.00*

### Gelato Sampler

Chocolate, Raspberry, Pistachio, and Cappuccino 7.00  
*Magicale Brachetto, Piedmont DOC 11.00*

### Warm Valrhona Chocolate Cake

With Blood Orange Sauce 9.00  
*Fonseca Bin 27 Port 10.00*

### Key Lime Crème Brûlée 7.00

*Inniskillin Icewine, Niagara '05 26.00*

### Ozark Apple-Pecan Cake

Vanilla Bean Whipped Cream, Caramelized Apples, and Poached Cranberries 7.00  
*Moscato d'Asti, Michele Chiarlo Nivole '06 12.00*

### No Sugar Added Dessert

Mango Sorbet with Melon, Pineapple, and Berries 7.00  
*Domaine Ste Michelle Blanc de Blanc, Washington NV 8.00*

## ~ Specialty Coffee Drinks ~

### Nutcracker

Kahlúa, Baileys Irish Cream, Frangelico, Skyy Vodka, and Whipped Cream 9.25

### Nutty Irishman

Baileys Irish Cream, Frangelico, and Whipped Cream 9.25

## ~ Specialty Martinis ~

### Mudslide Martini

Baileys Irish Cream, Stoli Vanil Vodka, Kahlúa, and Half & Half 8.25

### Strawberry Dream Martini

Stoli Vanil Vodka, Strawberry Puree, and a splash of Sprite 8.25