

# TRIO

## DESSERTS

### BOURBON CHOCOLATE LAYER CAKE

HONEY TOFFEE SAUCE  
\$10

### BANANA CRÈME PIE

FRESH BANANAS, CHANTILLY CREAM  
CHOCOLATE NIBBS  
\$8

### VANILLA BEAN CRÈME BRÛLÉE

FRESH BERRIES  
\$7

### STRAWBERRY ANGEL FOOD CAKE

STRAWBERRY SAUCE, FRESH STRAWBERRIES  
TOASTED MERINGUE, VANILLA ICE CREAM  
WHITE CHOCOLATE NIBBS  
\$10

### CARROT CAKE

PINEAPPLE, SPICES, CARAMEL  
CITRUS CREAM CHEESE FROSTING  
\$8

### HÄAGEN-DAZS VANILLA ICE CREAM

\$6  
ADD WHIPPED CREAM, CHOCOLATE SAUCE  
AND A CHERRY +\$2

### SEASONAL SORBET

FRESH BERRIES \$6

## DESSERT DRINKS

### COCKTAILS

#### TIRAMISU "MARTINI"

FRESH ESPRESSO, COGNAC, AMARETTO  
GODIVA WHITE CHOCOLATE LIQUEUR  
\$11

#### CLASSIC IRISH COFFEE

HOT COFFEE, JAMESON IRISH WHISKEY  
RAW SUGAR, LIGHTLY WHIPPED CREAM  
\$9

#### PEANUT BUTTER HOT COCOA

HOT COCOA, SKREWBALL PEANUT  
BUTTER WHISKEY  
LIGHTLY WHIPPED CREAM  
\$9

### COGNAC

HENNESSEY VS	\$11
HENNESSEY VSOP	\$14
COURVOISIER VS	\$10
COURVOISIER XO	\$42
REMY MARTIN V EAUX-DE-VIE	\$9
REMY MARTIN VSOP	\$11
MARTELL VS SINGLE DISTILLERY	\$10

### DESSERT WINES

#### TAYLOR FLADGATE 10 YEAR TAWNY PORT

BUTTERSCOTCH, DRIED FRUIT, SWEET SPICES  
\$10

#### FONSECA BIN 27 PORT

CASSIS, BERRY, PLUM, CHOCOLATE  
\$7

### COFFEE

DRIP COFFEE	\$3
SINGLE ESPRESSO	\$4
LATTE   CAPPUCINO   AMERICANO	\$5
EXTRA SHOT OF ESPRESSO	+\$1.50
ADD A CORDIAL	+\$5
ADD A FLAVOR	+.50
CARAMEL, VANILLA, HAZELNUT RASPBERRY, DARK CHOCOLATE	

### CORDIALS

AMARETTO DISARONNO	\$8
BAILEYS	\$7
GRAN MARNIER	\$10
SAMBUCA	\$7
KAHLUA	\$7
FRANGELICO	\$9