

DESSERTS

CHOCOLATE GANACHE TART *rich chocolate ganache, Oreo crust, whipped cream, pistachio-honey brittle* 9

TIRAMISU *coffee dipped lady fingers, lightly whipped mascarpone* 9

LEMON DREAM CHEESECAKE *blueberry basil compote, vanilla whipped cream* 9

WHITE CHOCOLATE BREAD PUDDING *white chocolate sauce, macerated berries, vanilla whipped cream* 9

PANNA COTTA *white wine poached pears* 9

ADD vanilla ice cream 2 buckeye ice cream 2

COFFEE & TEA

CAFFÉ MEZZO *dark roast coffee, Frangelico, creme de cacao* 8

CAFFÉ BIANCO *Bailey's Irish cream, Godiva white chocolate liqueur* 8

ITALIAN COFFEE *amaretto, Frangelico* 8

FRENCH PRESS COFFEE *Hubbard & Cravens - Ethiopian Yrgacheffe or Decaf House Blend* 5 • 7

HOT TEA *Novus Tea - Wild Encounter Herbal Tea, Sapphire Earl Grey, English Breakfast, Citrus Chamomile, Dragon Well Green Tea* 4.50

gf prepared gluten free upon request

Please Note: Vegan menu available. Gluten free modifications may come with a small upcharge. While we offer gluten free items, our kitchen is not gluten free.

CORDIALS

SAMBUCA 6

TUACA 6

BAILEY'S 7

FRANGELICO 7

LIMONCELLO 7

DISARONNO AMARETTO 7

GODIVA CHOCOLATE 8

GODIVA WHITE CHOCOLATE 8

GRAND MARNIER 8

B&B 8

COGNAC

VS HENNESSEY 8

VSOP REMY MARTIN 10

FEATURE MIXES

PUMPKIN SPICED COFFEE *fresh roasted coffee, pumpkin pie liqueur, white chocolate godiva liqueur* 9

XO CHOCOLATE MARTINI *Patrón XO Cafe, Godiva White Chocolate Liqueur, creme de cacao* 10

dessert