

# DESSERTS

**\$9.00**

## **CREME BRULEE**

(Gluten Free)

Raw Sugar Topping with Seasonal Berries

## **MOLTEN CHOCOLATE CAKE**

Chocolate and Caramel Sauces, Vanilla Bean Ice Cream, Fresh Berries

## **HOMEMADE CHEESECAKE OF THE DAY**

Served with Whipped Cream

Chef's Flavor

## **BUTTERSCOTCH HABANERO BREAD PUDDING**

Vanilla Bean Ice cream, and White Chocolate Sauce

## **KEY LIME PIE**

Raspberry Coulis, and Whipped Cream

## **WALNUT BROWNIE A LA MODE**

Vanilla Bean Ice Cream, Chocolate Sauce, Fresh Berries

## **JACK DANIELS CHOCOLATE CHIP PECAN PIE**

Vanilla Bean Ice Cream

## **COCONUT CAKE**

Fresh Berries

# Dessert Beverages

## BOOZY COFFEE

\$10

**Cafe Midtown:** Brandy, Kahlua, Bailey's

**Raspberry Truffle:** Chambord, Trader  
Vick's Chocolate

**Berries, Nuts, & Cream:** Chambord,  
Frangelico, Bailey's

**Cafe Nita:** Bailey's, Frangelico, Kahlua

**Pappy's "Special" Cafe:** Chocolate, Bailey's,  
Creme de Menth

**Coconutty Irishman:** New Amsterdam  
Coconut, Bailey's, Chocolate

**Toasted Almond:** Amaretto, Kahlua

## SWEETTINIS

\$11.75

**Chocolate Martini-** 360 Vanilla Vodka,  
Trader Vick's Chocolate Liqueur, and  
Bailey's

**Kokonutty Irishman-** New Amsterdam  
Coconut Vodka, Bailey's, and Chocolate  
Liqueur

**Creme Brulee Martini-** 360 Vanilla Vodka,  
Butter Shots, Bailey's

**Espresso Martini-** Tito's Vodka, Flor de  
Cana Espresso Liqueur, and Bailey's

## DESSERT WHISKEY

\$11

**Ballotin Original Chocolate:** a blend of  
craft chocolate and fine whiskey

**Ballotin Bourbon Ball:** rich buttercream  
and toffee notes with milk chocolate

## DESSERT WINE

**Chateau Manos Cadillac** \$12.00

## PORT

**Taylor Fladgate 10 year Tawny** \$12.00

## COGNAC

**Grand Marnier** \$11.75

**B&B** \$13.00

**Courvoisier VSOP** \$17.00

**Hennessy VSOP** \$17.25