

Desserts

CHEESECAKE

Butter Tart Cheesecake, Dark Chocolate Sauce
15

VANILLA, RASPBERRY BAKED ALASKA

with Chambord Anglaise and Fresh Raspberries
15

MAPLE CRÈME BRÛLÉE

with Vanilla Biscotti
15

DESSERT TRIO OF MAPLE CRÈME BRÛLÉE, BUTTER TART CHEESECAKE, CHOCOLATE CREAM TART

with Fresh Berries and Raspberry Coulis
20

ICE CREAM

Chocolate, Vanilla, Hazelnut
14

SORBET

Raspberry, Lemon, Strawberry
14

Coffee & Tea

AFFOGATO	10.25
AMARETTO CAPPUCCINO	17.00
AMERICANO	6.75
CAFÉ LATTE	6.75
CAFE MOCHA	6.75
CAPPUCCINO	6.75
COFFEE	5.50
ESPRESSO	5.25
ESPRESSO MACCHIATO	5.50
ESPRESSO CON PANNA	6.00
ESPRESSO MARTINI	20.00
IRISH COFFEE	17.00
PATRON COFFEE	17.00
SPANISH COFFEE	17.00
TEA	6.00

Gourmet Tea Selection Curated by
Tea Squared available. 6.50

After Dinner

Grappa 1.25oz

Amaro, Nonino	15.00
Nonino Fruili	14.00
Poli Sarpa	14.00
Nonino Riserva 5yr Anniversary	24.00
Di Camomilla	15.00
Montanaro Alchimista	15.00
Poli Grappa Di Sassicaia	30.00

Cognac & Amagnac 1.25oz

Armagnac De Montal	16.00
Hennessy VS	18.00
Hennessy VSOP	25.00
Hine 1957 Champagne	75.00
Louis XIII	295.00
Louis XIII Black Pearl	2500.00
Remy Martin VSOP	24.00
Remy XO	48.00

Italian Liqueurs 1.25oz

Amaretto Disaronno	12.00
Averna	12.00
Frangelico	12.00
Limoncello	12.25
Montenegro	12.25
White/Dark Sambuca	12.25

Sherries & Ports 2oz

Taylor Fladgate, First Estate	10.00
Taylor Fladgate, 10 Year Tawny	15.00
Taylor Fladgate, 20 Year Tawny	21.00

Niagara Dessert Wine 2oz

Icewine Vidal, 2016,	Glass 12.00
Sue Ann Staff	Bottle 84.00