



Dessert MENU

Citrus Tart | \$10

Coconut & cookie crust with real lemon, lime & orange juice curd

Florida Orange Cheesecake | \$10

Coconut cookie crust filled with a rich Floride orange cheesecake filling

Crème Brule | \$10

*Classic custard topped with caramelized sugar
Garnished with fresh berries*

Flourless Chocolate Cake | \$10

A rich gluten free dessert made with dark chocolate topped with ganache Finished with whipped cream & fresh berries

Make Any Dessert Ala Mode | \$2

Ice Cream

Ask your server about the flavor of the month.

One Scoop \$2 | Two Scoops \$4 | Three Scoops \$6



After Dinner Drink MENU

Graham's 10 Year Tawny Porto | \$9

Graham's 20 Year Tawny Porto | \$13

Espresso Martini | \$15

*Regular or decaffeinated espresso shaken together with
Absolut Vanilla, Kahlua, & Frangelico.*

Chocolate Martini | \$13

Absolut Vanilla, crème de cocoa, Chocolate Royal, & cream.

Irish Coffee | \$12

Regular or decaffeinated coffee with Jameson, Baileys & whipped cream.

Carajillo | \$12

*Mexico's frothy coffee cocktail
Regular or decaffeinated espresso shaken with Licor 43.*

White Russian | \$13

Vodka, Kahlua & cream on the rocks—A Lebowski favorite.

Cordials

**Disaronno \$13 | Sambuca \$11 | Baileys \$11 | Kahula \$9
Frangelico \$9 | Grand Marnier \$13 | Drambuie \$13**