

AFTER DINNER

DRINKS

BERRIES & CREAM.....\$10
*TATTERSALL BLUEBERRY LIQUÉUR, RASPBERRY VODKA, RASPBERRY
 PURÉE, LIME, COCONUT MILK, WHIPPED CREAM*

PINEAPPLE AMARO MARTINI\$12
*PLANTATION PINEAPPLE RUM, EL DORADO RUM, AMARO, ORGEAT
 SYRUP, COCONUT CREAM, TOASTED COCONUT RIM*

BRANDY ALEXANDER.....\$10
BRANDY, CRÈME DE CACAO, ALLSPICE, BOLIVAR BITTERS, CREAM

CHERRY IN MY ESPRESSO.....\$12
*GREY GOOSE CHERRY NOIR, GODIVA CHOCOLATE LIQUEUR,
 CHERRY SYRUP, ESPRESSO*

PORT

RAMOS PINTO RUBY.....\$10
FLAVORS OF FRESH CHERRY, PLUM, BLACKBERRY, RASPBERRY

GRAHAMS 10YR TAWNY.....\$10
FLAVORS OF VANILLA & FRESH FRUIT

GRAHAMS 20YR TAWNY.....\$15
FLAVORS OF ALMOND & DRIED FRUIT

GRAHAMS QUINTA DOS MALVEDOS.....\$20
FLAVORS OF RICH BLACK CHERRY, BLACK CURRANT, BLACKBERRY

AMARO/ COGNAC/ DIGESTIF

CARPANO ANTICA FORMULA VERMOUTH . . . \$10

COPPER & KINGS ABSINTHE \$12

CHARTREUSE \$12

DISARONNO AMARETTO \$10

GRAND MARNIER \$10

GRAND MARNIER 100TH ANNIVERSARY \$26

HENNESSY XO \$25

MONTENEGRO AMARO \$9

NONINO AMARO. \$12

REMY MARTIN LOUIS XIII \$220

ROMANA SAMBUCA. \$9

TATTERSALL AMARO. \$9

TABLE SIZED DESSERTS

All served family style for sharing.\$12.95

NEW YORK CHEESECAKE
With strawberries...add\$2

KEY LIME PIE

FIVE LAYER CHOCOLATE MOUSSE CAKE

RED VELVET CAKE

SEASONAL FRUIT CRISP

CRÈME BRULEE

THE PITTSBURGH BLUE BROWNIE.....\$13.95

For the smaller appetite.....\$5.95

TWO BITE TURTLE CAKE

ONE SCOOP HOT FUDGE SUNDAE

WARM DRINKS

HOUSE MADE HOT CHOCOLATE \$4.95

FRESH BREWED COFFEE.....\$3.50

ESPRESSO.....\$3.50

CAPPUCCINO.....\$5.25

IRISH COFFEE \$10

BAILEYS & COFFEE \$10