

# ***Dessert Menu***

\$4 each / your choice of three for \$10

## **White & Dark Chocolate Mousse**

rich dark chocolate mousse & white chocolate mousse  
layered in a glass with chocolate cookie crumbs

## **Classic Cheesecake**

sour cream cheesecake with a traditional graham cracker crust, served  
with raspberry sauce

## **Crème Brulee**

a smooth & creamy vanilla bean custard  
topped with caramelized sugar

## **Petite Brownie Sundae**

our triple chocolate brownie topped with vanilla ice cream, chocolate  
& raspberry sauce, whipped cream & nuts

## **Mud Pie**

Kona coffee ice cream in a chocolate cookie crust,  
topped with chocolate ganache, served with  
chocolate sauce & a dollop of whipped cream

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***Your waiter will tell you about today's specials!***

All our desserts are prepared in house  
by Danny Gutierrez

## **PORT WINES**

*2 ounce pour to be enjoyed with a dessert  
or all by itself: Tawny Port & Crème Brulee- Yum!*

### **Penfold's Club Tawny Port**

For over 50 years, Penfold's has crafted club tawny port to a traditional full-bodied & richly flavored style. \$5.00

### **St. Amant - Amador -2005**

Classic Portuguese grapes and style. \$5.00

### **Chateau Reynella – Australia**

A 12 year Tawny Port. Very elegant! \$6.50

### **Dow's**

Trademark Finest Reserve Porto from Portugal \$6.50

## **COFFEE DRINKS**

**Café Morrison** – Java City French Roast with Bailey's, Frangelico & Grand Marnier, topped with a dollop of whipped cream. \$5.50

**Irish Coffee** – French Roast with Jameson's Irish whiskey, topped with a dollop of whipped cream. \$5.50

**Keoke Coffee** – French Roast with brandy, Kahlua & crème de cacao, with a dollop of whipped cream. \$5.00

## **Classic after Dinner Drinks**

**Tea & Sympathy** – hot orange spice tea  
& Grand Marnier. \$5.50

**White Russian** – Kahlua, vodka & cream on ice. \$5.00

**Brandy Alexander** – Brandy, crème de cacao & vanilla ice cream,  
blended smooth. \$5.50

**Grasshopper** – crème de menthe, white crème de cacao  
& vanilla ice cream. \$5.50

**The French Connection** – Grand Marnier & Courvoisier cognac  
with a splash a hot water & lemon twist. \$6.00

## **Cognacs**

**Courvoisier VS** \$7.00

**Remy Martin** \$7.50

**Martell VS** \$6.50

**Martell VSOP** \$7.00

**Hennessy XO** \$12.50

## **Brandies**

**Paul Masson** \$3.50

**Korbel** \$4.00

**E&J Single Vintage 1992** \$5.25

**E&J Patriarch Family Reserve** \$10.50

## **After Dinner Liqueurs**

Served “up” or over ice

**Amaretto Disaronno** – an Italian almond liqueur

**Bailey’s Irish Cream** – Irish whiskey cream liqueur

**Campari** – an Italian bitters

**Cointreau** – a French orange liqueur

**Drambuie** – a Scottish spiced honey whiskey-based liqueur

**Frangelico** – an Italian hazelnut liqueur

**Galliano** – an Italian herb, vanilla & anise liqueur

**Grand Marnier** – an orange cognac liqueur

**Irish Mist** – Irish whiskey, sweet liqueur

**Kahlua** – Mexican coffee liqueur

**Midori** – a Japanese melon liqueur

**Tia Maria** – a Jamaican Blue Mountain coffee liqueur

**Tuaca** – an Italian brandy liqueur with a hint of orange & vanilla