Dessert

Orange Crème Brûlée 10
creamy crème brûlée, hint of fresh orange

Chocolate Walnut Torte 10
(plant-based, gluten-free)
rich chocolate ganache, walnut crust

White Chocolate Banana Bread Pudding 10
served warm with brown sugar bourbon sauce

Molten Lava Cake 10
chocolate cake, molten lava center

Key Lime Torte 9
traditional key lime pie, torte crust, whipped cream

Berries a la Rousse 9
sweetened sour cream, curacao, mixed berries

Irish Coffee 8.50
irish whiskey, whipped cream, crème de menthe

Millionaires Coffee 8.50
tia maria, myer’s dark rum, whipped cream

Dubignon Coffee 8.50
grand marnier, whipped cream, cinnamon sprinkle

The Club Coffee 8.50
peppermint schnapps, whipped cream,
godiva chocolate liqueur, brown sugar rim

The Cottage Coffee 8.50
frangelico, bailey’s irish cream, whipped cream,
shaved almonds

The Pulitzer Coffee 8.50
spiked pear liqueur, hot apple cider,
whipped cream, caramel
Wines, Ports, Sherries & Cognacs

Château Laribotte Sauternes 14
Allure Sparkling Moscato 8
Taylor Fladgate
20 Year Tawny Port 15
Smith Woodhouse
10 Year Tawny Port 12
Graham’s Six Grapes Port 10
Fonseca Bin 27 Port 9
Sandeman Tawny Port 7
Penfolds Club Tawny Port 8
Harvey’s Bristol Cream Sherry 8
Dry Sack Medium Dry Sherry 8
Hennessey VS Cognac 12
Courvoisier VSOP Cognac 13
Remy Martin VSOP Cognac 18

Cordials

Grand Marnier 12.25
Frangelico 8.25
Drambuie 12.25
Amaretto Di Saronno 8.25
Tia Maria 8.25
Spiked Pear Liquor 8.25
Cointreau 12.50
B&B 12
Romana Sambuca 8.25
Kahlua 8.25
Bailey’s Irish Cream 8.25
Five Farms Irish Cream 11