

### *Single Malt Scotch*

<i>Glenfiddich 12 Year Old.....</i>	<i>16.00</i>
<i>Macallan 12 Year Old.....</i>	<i>15.00</i>
<i>Speyside 12 Year Old.....</i>	<i>11.00</i>
<i>Glenlivet 12 Year Old.....</i>	<i>16.00</i>
<i>Talisker 10 Year Old.....</i>	<i>13.00</i>
<i>Ardbeg 10 Year Old.....</i>	<i>15.00</i>
<i>Yamazaki 12 Year Old.....</i>	<i>12.00</i>

### *Single Batch Bourbon*

<i>Jefferson's Kentucky ....</i>	<i>13.00</i>
<i>Booker's, 7 Years 11Months ....</i>	<i>14.00</i>

### *Cognac & Brandy*

<i>Grand Marnier.....</i>	<i>11.00</i>
<i>Courvoisier, VS.....</i>	<i>11.00</i>
<i>Hennessy, VS.....</i>	<i>11.00</i>
<i>Hennessy, VSOP.....</i>	<i>20.00</i>
<i>Extase.....</i>	<i>14.00</i>
<i>B&amp;B.....</i>	<i>12.00</i>

### *Cordials & Aperitifs ....8.00*

<i>Amaretto Di Saronno</i>
<i>Campari</i>
<i>Cointreau</i>
<i>Caravella Limoncello</i>
<i>Chambord</i>
<i>Drambuie</i>
<i>Frangelico</i>
<i>Galiano</i>
<i>Goldschlager</i>
<i>Irish Mist</i>
<i>Marie Brizzard Anizette</i>
<i>Marie Brizzard Pear William</i>
<i>Sambuca Romano</i>
<i>St. Brendans Irish Cream</i>
<i>Tia Maria</i>
<i>Vandermint</i>

### ***Single Malt Scotch***

<i>Glenfiddich 12 Year Old.....</i>	<i>10.00</i>
<i>Macallan 12 Year Old.....</i>	<i>13.00</i>
<i>Speyside 12 Year Old.....</i>	<i>10.00</i>
<i>Glenlivet 12 Year Old.....</i>	<i>12.00</i>
<i>Talisker 10 Year Old.....</i>	<i>13.00</i>
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<i>Marie Brizzard Pear William</i>
<i>Sambuca Romano</i>
<i>St. Brendans Irish Cream</i>
<i>Tia Maria</i>
<i>Vandermint</i>

***.Desserts.....6.00***

***Classic Crème Brulee***

*Strawberry*

***Sorbet Trio***

*Cantaloupe, Coconut & Strawberry*

***Ice Cream Trio***

*Vanilla, Coffee & Chocolate*

***Granny Smith Apple Strudel***

*Mulled Cider Reduction & Tahitian Vanilla Ice Cream*

***Mixed Berries***

*Mint Syrup & Whipped Cream*

***Shakes....9.00***

***“Mocha Café”***

*Coffee Ice Cream, Amaretto & Starbucks Liqueur*

***“Tahitian”***

*Vanilla Ice Cream, Vanilla Vodka & Butterscotch Schnapps*

***“Black Russian”***

*Chocolate Ice Cream, Chocolate Vodka & Kaluah*

***The “Ultimate Piña Colada”***

*Coconut Sorbet, Pineapple Juice, Malibu & Bacardi Rum*

***“Icy Melons”***

*Cantaloupe Sorbet, Citrus Vodka & Midori*

***“Strawberry Fields”***

*Strawberry Sorbet, Strawberry Vodka and Berry Schnapps*

*Shakes with No Alcohol are 6.00*

***Coffee & Tea .....2.25***

***Espresso.....3.75***

***Cappuccino.....4.50***

***Sorbets, Ice Creams and Desserts are Made in House***

***Executive Chef Christine Ayers***

***Desserts..... 6.00***

***Classic Crème Brulee***

*Strawberry*

***Sorbet Trio***

*Cantaloupe, Coconut & Strawberry*

***Ice Cream Trio***

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*Sorbets, Ice Creams and Desserts are Made in House*

*Executive Chef Christine Ayers*