

After Dinner Selections

Single Malts Whiskeys

Auchentoshan, Three Wood	20.00	Angel's Envy Bourbon	14.00
Ardbeg, 10 yr. Old Islay	17.00	Basil Hayden's Bourbon	16.00
Glenlivet, 12 yr. Old	15.00	Booker's Bourbon	20.00
Glenlivet, 18 yr. Old	35.00	Buffalo Trace Bourbon	11.00
Glenmorangie		Buliet Bourbon	11.00
"Quinta Ruban" (Port Wood)	19.00	Four Roses Bourbon	10.00
Glenmorangie		George Dickel Rye	10.00
"La Santa" (Sherry wood)	18.00	Gentleman Jack Whiskey	13.00
Glenmorangie		Jack Daniel's Single Barrel	17.00
"Nectar D'Or" (Sauterne Wood)	21.00	Knob Creek Bourbon	14.00
Glenmorangie		Maker's Mark Bourbon	12.00
"Signet"	44.00	Maker's Mark 46 Bourbon	15.00
Glenrothes		Michter's Straight Rye	13.00
"Select Reserve", Speyside	18.00	Whistle Pig Rye Whiskey	14.00
Johnnie Walker		Wild Turkey 101 Bourbon	13.00
Gold Label	18.00	Woodford Reserve Bourbon	12.00
Blue Label	43.00		
Lagavulin, 16 yr. Old Islay	25.00		
Macallan, 12 yr. Old	19.00		
Macallan, 18 yr. Old	60.00		

Cognac

Courvoisier, VS	14.00		
Delamain "Pale & Dry" XO	29.00		
Germain-Robin	19.00		
Hennessey VS	17.00		
Hine Fine Champagne			
VSOP	19.00		
Martell Cordon Bleu	40.00		
Pierre Ferrand			
Reserve 1 ^{er} Cru	21.00		
Remy Martin VSOP	18.00		
Remy Martin XO	43.00		

Madeira

Blandy's Malmsey	
10 yr. Old	13.00

Porto

Fonseca,	
10 yr. Old Tawny	13.00
Graham's,	
20 yr. Old Tawny	19.00
"Port for Two" Ruby	16.00
Adelaide Vineyards	
The Don, Ruby	16.00

Dessert Wines

Inniskillin Vidal Icewine	23.00
Rombauer "Joy"	
'LH' Chardonnay	23.00



illey AMERICANO

Cup 4.95

illey FRENCH PRESS COFFEE

Petite Pot 6.95

illey ESPRESSO

Single 3.95 Double 5.95

illey CAPPUCCINO OR LATTE

Single 5.95 Double 7.95

KELLY'S COFFEE

Frangelico, Irish Cream, Illy coffee, and whipped cream
12.50

KEOKE COFFEE

Brandy, Kahlua, Illy coffee, and whipped cream
12.00

Tea forté

~ extraordinary teas ~

please ask your server.

5.00





Desserts

GF CHOCOLATE MELTDOWN

*Molten cake with Marianne's
chocolate fudge brownie ice cream 13.95*

PETITE NEW YORK CHEESECAKE

Served with seasonal fruit topping 13.95

SEASONAL GIZDICH PIE

Served with Marianne's seasonal ice cream pairing 13.95

GF VANILLA BEAN CRÈME BRÛLÉE

With Italian Amaretti cookie 13.95

JACK DANIELS' MUD PIE

*Marianne's Coffee-Crunch ice cream pie
with whiskey-chocolate sauce 15.95*

BANANA CREAM PIE

Meringue crunch, whipped cream, banana ice cream 13.95

MARIANNE'S ICE CREAM 7.50

V & GF MARIANNE'S SORBET 7.50

TWO HOUSE-MADE CHOCOLATE TRUFFLES

With Guittard Chocolate (for here or to-go) 3.95

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GF = GLUTEN-FREE V = VEGAN

Tonight's Dessert Specials

