

DESSERT COCKTAILS

14.00

STINGER est. 1890

Cognac, white crème de menthe

Classic old night cap, the after dinner mint, if you will. As the saying goes
“The only drink that can follow a Stinger, is another Stinger!”

BRANDY ALEXANDER est. 1916

Brandy, crème de cacao, cream

Known as Alexander #2. Alexander #1 was made with gin. This was a very popular prohibition cocktail in New York City.

GRASSHOPPER est. 1916

Green crème de menthe, white crème de cacao, cream

Submitted to a New York cocktail contest in 1929 by bartender Philibert Guichet Jr., (this also was during prohibition).

RUSTY NAIL est. 1937

Scotch, Drambuie

Came into popularity in the 1960s at the “21 Club” in Manhattan.

The infamous Rat Pack helped make this drink famous.

PORT•SHERRY•DESSERT WINE

COCKBURN'S RUBY PORTO 9.50

HARVEY'S BRISTOL CREAM 9.50

DRY SACK 10.25

TAYLOR FLADGATE “LBV” 14.00

GRAHAM'S 20 YEAR TAWNY 26.00

WARRE'S OTIMA 10 YEAR PORT 15.00

VIDAL, INNISKILLIN, ICE WINE Niagara Falls, Canada 14.00

LIQUEURS

AMARETTO 10.25

B&B 12.00

BAILEYS 10.25

GRAND MARNIER 12.00

KAHLUA 10.25

SAMBUCA 11.25

TUACA 10.25

LEOPOLD'S ABSINTHE 14.00

COGNAC

COURVOISIER NAPOLEON 24.00

HENNESSEY VS 13.00

HENNESSEY PARADIS 200.00

REMY MARTIN VSOP 20.00

REMY MARTIN XO 36.00

REMY MARTIN LOUIS XIII 325.00

For your convenience, a 20% service charge will be added to your total check

DESSERTS

\$18

BAKED ALASKA for two

Vanilla Bean Ice Cream, Chocolate Ice Cream, Sponge Cake

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\$10

MOCHA PRALINE POT DE CRÈME

Praline Pastry Cream, Espresso Chocolate Cream, Brownie Croutons

RED VELVET CAKE

Buttermilk Sponge Cake, Cream Cheese Icing, Bourbon Vanilla Sauce

SPICED CHEESECAKE CRÈME BRÛLÉE

Ginger Spiced Cream, Cranberry Orange Coulis, Gingersnap Crumble

PIE OF THE DAY

Seasonally inspired

BERRIES À LA VICTOR

Mixed Berries, Vanilla Custard, Feuille de Brick Crisp

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\$8

SELECTION of ICE CREAMS

or **SORBETS**