

## Treats

<b>Pumpkin Spice Tiramisu</b> - layers of lady finger sponge soaked with cider and spiced rum, pumpkin mascarpone topped with homemade caramel sauce	<b>10</b>
<b>Gingerbread Cheesecake</b> - graham cracker crust, gingerbread cheesecake, molasses mousse top with a cranberry coulis	<b>10</b>
<b>A little something sweet</b> - house made cranberry pepita chocolate bark served with a cider-scotch dipping sauce	<b>10</b>
<b>Spiced "Drinking Chocolate" Pot de Crème</b> - a rich dark chocolate "pudding" with fall spices and port wine, topped with fresh whipped cream	<b>9</b>
<b>Orange Cranberry Cream Brûlée</b> - Grand Mariner soaked raisins in a citrus custard with a caramelized sugar top	<b>9</b>
<b>Cake of the Day</b>	<b>9</b>

## Libations

### Ports

		Cragganmore 12 yr.	
		<b>14</b>	
Grahams Six Grapes	<b>9</b>	Macallan 12 yr.	<b>14</b>
Taylor 10 yr.	<b>10</b>	Lagavulin 16 yr.	<b>14</b>
Taylor 20 yr. Tawny		Oban	<b>14</b>
<b>12</b>		Talisker	<b>14</b>
		The Balvenie 12 yr.	<b>14</b>
		Glenlivet 18 yr.	<b>25</b>
		Johnny Walker Blue	<b>30</b>

### Cognac

Grand Marnier	<b>10</b>
Martell Vs	<b>10</b>
Hennessy VS	
<b>11</b>	
Courvoisier VSOP	<b>11</b>
Remy Martin VSOP	<b>12</b>

### Aged Rum

Lawley Small Batch Aged Rum	<b>15</b>
Ron Zacapa 23 yr. Rum	<b>22</b>

### Cordials

### Brandy

E&J Reserve VSOP	<b>10</b>
St. Remy VSOP	<b>12</b>

### Scotch

Dalwhinnie 15yr.	<b>13</b>
The Glenlivet 12 yr.	<b>13</b>
Bunnahabhain 12 yr.	<b>13</b>

Baileys	<b>8</b>
Chambord	<b>8</b>
Cointreau	<b>8</b>
Pimm's	<b>8</b>
Amaretto	<b>9</b>
Kahlua	<b>9</b>
Frangelico	<b>9</b>
Campari	<b>9</b>
Sambuca	
Drambuie	<b>9</b>

## **Dessert Wines**

Michele Chiarlo, Moscato d' Asti Nivole	<b>9</b>
Chateau Laribotte, Sauternes	<b>14</b>

## **Specialty Libations**

Mudslide	<b>9</b>
Irish Coffee	<b>9</b>
Nutty Irish Coffee	<b>9</b>
Expresso Martini	<b>12</b>
Chocolate Martini	<b>12</b>
Peanut Butter Chocolate Martini	<b>12</b>