



Dessert Menu

Ol' Bean Brownie Skillet

Spent grain brownie, bourbon vanilla ice cream, hot fudge & whipped topping (contains nuts) - \$7

Orange & Earl Grey Mousse Cake (GF)

Pistachio & Earl Grey Tea Cake with bitter orange mousse, garnished with dark chocolate sauce & a candied orange slice - \$7

Cherry Lime Posset

Key Lime custard with fresh cherries & Lychee fruits, garnished with house-made Graham Crackers & fresh mint - \$7

Opera Cake

Coffee soaked sponge cake layered with coffee buttercream & chocolate ganache, garnished with caramel sauce & edible gold leaf flake - \$8

Vegan Chocolate Mousse (V)

Vegan chocolate mousse served with ginger & molasses crumble, chamomile gel, pomegranate seeds & crystalized cacao nibs - \$7

Vegan Sous Vide Pineapple (GF / V)

Sous vide poached pineapple infused with caramel served with coconut lime sorbet, garnish with crushed pistachios, isomalt tuile & mint leaf - \$6

House-made Ice Cream (GF)

Bourbon vanilla, salted caramel, coffee, or chocolate - \$4

Sorbet (GF/V)

Meyers Lemon & Prickly Pear - \$4



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Dessert Drink Menu

After Dinner Drinks

Spiked Hot Chocolate \$7

*Absolut Vanilla Vodka, Peppermint Schnapps, hot chocolate,
topped with whipped cream*

Baileys Nudge \$8

*Baileys Irish Cream, Kahlua, Christian Bros Brandy, topped with hot coffee &
whipped cream*

B-52 Coffee \$8

*Baileys Irish Cream, Kahlua, Grand Marnier, topped with hot coffee & whipped
cream*

Chocolate Martini \$7

*Absolut Vanilla, Irish Cream, White Crème de Cacao,
chocolate syrup, half & half, served in a chocolate swirled martini glass*

Cordials

Grahams Port 10yr \$7

Grand Marnier \$7

Drambuie \$8

Amaretto DiSaronno \$6

Kahlua \$6

Bailey's Irish Cream \$7

Hennessey Cognac \$7



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