

Fresh Salt SUMMER DESSERTS

PINEAPPLE UPSIDE DOWN BREAD PUDDING 9.95

Spiced Rum Sauce, Tahitian Vanilla Gelato

KEY LIME PIE CRÈME BRULÉE 9.95 ^{GF}

Gluten Free Graham Cookie, Meringue

VANILLA BEAN COTTON CHEESECAKE 8.95

Berry Compote

SEVEN SINS CHOCOLATE CAKE 9.95

Black Cherry Sauce

BANANA SPLIT CRÊPE 9.95

Caramelized Bananas, Chocolate Sauce, Fresh Strawberries

Fresh Whipped Cream, Toasted Walnuts, Tahitian Vanilla Gelato

SUGAR FREE PROFITEROLE 8.95

Fresh Fruit

COOKIE SUNDAE 9.95

Fresh Whipped Cream, Chocolate & Caramel Sauce

BROWNIE SUNDAE 9.95

Fresh Whipped Cream, Chocolate & Caramel Sauce

STRAWBERRY FIG SUNDAE 9.95

Fresh Whipped Cream, Balsamic Reduction

BAKED ALASKA PIE 10.95

Chocolate Sauce, Espresso Caramel Sauce

DAIRY FREE SUNDAE COCONUT SORBET 8.95

One Scoop

Caramelized Pineapple, Caramel Sauce

WARM CHOCOLATE CHIP COOKIE 2.95 EACH

SORBET 7.95 ^{GF}

Ask Server for Daily Flavor, Fresh Berries

FRESH FRUIT AND BERRIES ^{GF}

(Market Availability and Price)

GELATO FROM GIULIANA'S IN NEW HAVEN ^{GF}

TWO SCOOPS...8.95

Flavors: Salted Caramel | Belgian Chocolate | Tahitian Vanilla

Served with Fresh Whipped Cream, and Choice of Caramel or Chocolate Sauce, Crisp Wafer Cookie

Add a shot of Espresso with any Gelato "Affogato-style" plus 2.95

SINGLE MALT SCOTCH

Talisker 10-yr 18
 Glenmorangie 10-yr 17.5
 Glenlivet 12-yr 13.75
 Bowmore 12-yr 14.75

BOURBON

Jack Daniels 9
 Basil Hayden 16
 Makers Mark 12
 Woodford Reserve 13.75
 Woodford Reserve Rye 13.75
 Knob Creek 13.75
 Bulleit Rye 11.75
 Bulleit Bourbon 11.75
 Old Grand Dad 10.5
 Four Roses, Single Barrel 13.75
 Angel's Envy Rye 13.75
 Jack Daniels Sinatra Select 32

COGNACS AND ARMAGNAC

Remy Martin VSOP 17
 Remy Martin XO 39
 Courvoisier VS 14.75
 Courvoisier VSOP 18
 Hennessy VS 13.75
 Hennessy VSOP 18
 Grand Marnier 11.5
 Busnel, Calvados, Pays D'Auge 11.75

PORT

Grahams 10-yr 14.75
 Grahams 20-yr 18.75
 Fonseca Bin 27 13.75
 Taylor Fladgate Ruby 13.75

SPECIALTY AFTER-DINNER ½ oz. 1 oz. 1½ oz.

The Macallan 12-yr	5	9	13
The Macallan 15-yr	7	13	19
The Macallan 18-yr	10	20	29
The Macallan, Rare Cask	15	29	43
Lagavulin 16-yr	7	13	19
Grand Marnier 100-yr	7	14	20

HOT AFTER-DINNER DRINKS 10.95

Served with Whipped Cream

Irish Coffee

Jameson's Irish Whisky
 Drizzle of Crème de Menthe

Nutty Irishman

Bailey's, Jameson
 Frangelico

Jamaican Coffee

Bacardi, Tia Maria

Café Royale

Hennessy Cognac, Kahlua,
 Drizzle of Chambord

Keoke Coffee

Kahlua, Brandy and a Dash
 of Crème de Cacao

Italian Coffee

Amaretto, Hennessy
 Cognac

Dutch Coffee

Bicerin Chocolate Liqueur
 Peppermint Schnapps

B-52

Kahlua, Grand Marnier
 Bailey's, Coffee

Peppermint Patty

Bicerin Gianduiotto
 Schnapps, Hot Chocolate

Chipotle Chocolate*

Chipotle Infused Karma Te-
 quila, Hot Chocolate

** Whipped Cream Optional*

Anna's Creamy Limoncello 10.75	Bicerin White Chocolate 11.75
Anna's Creamy Orangecello 10.75	Bicerin Chocolate 11.75
Benedictine 11.75	Tia Maria 10.5
B & B 9.5	Karma Silver 11.5
Sambuca White 11.75	Pernod 11.75
Sambuca Black 11.75	Limoncello 9.75
Drambuie 12.25	Crème de Menthe White 9.75
Amaretto Di Saronno 11.75	Crème de Menthe Green 9.75
Frangelico 10.5	Peppermint Schnapps 8.5
Chambor 12.25	Christian Brothers Brandy 11.25
Dubonnet Rouge 9.75	Kahlua 12.25
Irish Mist 11.75	

FAIR TRADE ORGANIC COFFEE 3.95

ASSORTED ORGANIC BIGELOW TEAS 3.95

CAPPUCCINO OR LATTE 4.95

Almond or Soy Milk add .95

SINGLE ESPRESSO 2.95

DOUBLE ESPRESSO 4.95