

# Dessert

*All desserts, ice creams & sorbets are crafted in-house*

 **FLOURLESS CHOCOLATE  
TORTE | 10**

*Cherry custard, chocolate crumble, chocolate sauce*

**PEAR-GINGER CRISP | 9**

*Pears, candied ginger, streusel, lemongrass custard*

**VANILLA BEAN CRÈME BRULÉE | 9**

*Fresh berries, Chantilly cream*

**HOUSE-MADE CHEESECAKE | 9.5**

*Choice of raspberry coulis or "Turtle"  
(pecan, caramel & chocolate)*

 **TRIO OF HOUSE-MADE  
SORBETS | 8**

**DESSERT DU JOUR**

*Please inquire*

# Coffee Drinks

*All Coffee Drinks are made with locally-  
roasted Crimson Cup coffee*

**IRISH COFFEE | 8**

*Irish whiskey and a pinch of bar sugar*

**NUTTY IRISH COFFEE | 9**

*Baileys and Frangelico*

**SPANISH COFFEE | 9**

*Brandy and Kahlua*

**CAFÉ AMORE | 14**

*Remy Martin VSOP, Amaretto, whipped cream*

**HOT WHITE RUSSIAN | 11**

*OYO Honey Vanilla Bean vodka, Kahlua, coffee*

**TURTLE | 11**

*Licor 43, Godiva, Frangelico, coffee*

**CHOCOLATE CAFÉ MARTINI | 12**

*OYO vodka, Kahlua, Godiva chocolate, coffee*



**GLUTEN-FREE**

# Dessert Wines

Ruby Port, Dow's, Late Bottle Vintage, 2006 | 6

Tawny Port, Taylor Fladgate, 20 year | 15

Tessoro Limone, traditional or creamy limoncello,  
New Albany, Ohio | 6

Sherry, Manzanilla La Guita En Rama | 8

Muscat, "Electra," California | 6

Ice Wine, Firelands, Isle St. George, Ohio | 8

Moscato d'Asti, Batasiolo | 8

# Cognacs

Remy Martin VSOP | 9

Remy Martin XO | 20

Courvoisier VSOP | 9

Courvoisier XO | 19

Hennessey | 8

Hennessey "Paradis" | 275

Hennessey  
Privilège VSOP | 15

Martell XO | 25

Martell Cordon Bleu | 25

A de Fussygny | 20

# Single Malt Scotches

Macallan 12 year | 10

Macallan 18 year | 35

Glenmorangie 10 year | 9

Glenmorangie Port Wood  
Finish 12 year | 15

Laphroaig 10 year | 8

Glenfiddich 14 year | 8

Glenfiddich 21 year | 10

Glenlivet 12 year | 8

Dalmore 12 year | 9

Glenkinchie 12 year | 10

Talisker 10 year | 12