

## Dessert Menu

Coconut Crème Brulee french style custard made with coconut milk caramelized sugar, fresh fruit	\$14
Chocolate Mousse Cake Layered with Kahlua and hazelnut cream	\$13
Molten Chocolate Chip Cookie hot baked-to-order cookie in a ceramic dish vanilla bean gelato, chocolate and caramel sauce	\$12
Brownie à la Mode hot baked-to-order spiced chocolate brownie salted caramel gelato, chocolate sauce	\$12
Apple Cobbler fresh apples baked served warm with vanilla ice cream	\$14
Lemon Cream Cake Butter layer cake, whipped cream, fresh berries	\$12
Gelato Trio choice of vanilla, chocolate, or sea salt caramel	\$12
Sorbetto choice of lemon or mango	\$12

## Latté and Espresso

\$5
\$5
\$5
\$3.5
\$3
\$4

Add Shot of Espresso \$2 Add vanilla or salted caramel syrup \$1

## **Hot Beverages**

Cypress Irish Coffee	\$12
Jameson, Coffee, Sugar Cube	
Jamaican Coffee	\$12
Gosling Dark Seal Rum, Kahlua, Coffee	
Mexican Coffee	\$12
Well tequila, Kahlua, Coffee	
Chip Shot	\$12
Baileys, Tuaca, Coffee	
Keoke Coffee	\$12
Brandy, Kahlua, Crème de Cacao, Coffee	
Beautiful	\$12
Grand Marnier, Courvoisier	

## **Ports**

Broadbent, Verdelho Madeira	\$12
Six Grapes NV, Tawny	\$10
Graham's 10 Year, Tawny	\$12
Graham's 20 Year, Tawny	\$18
Graham's 30 Year, Tawny	\$28