

Warm Apple Crumble	\$12.00
Vanilla Ice Cream, Hot Toffee	
Classic Crème Brûlée	\$12.00
Topped with Caramelized Sugar	
Baked Alaska	\$12.00
Dark Chocolate and Dulce de Leche Ice Cream/Flambéed Tableside	
Chocolate Dome	\$12.00
Nutella Centre, Almond Croquet, Mirror Glaze, Gold Dust	
Cheesecake Verrine	\$12.00
Almond Streusel, Passion Fruit Gelee and Fresh Berries	



AFTER DINNER MENU

**If you have any concerns regarding food allergies,
please alert your server prior to ordering.**

Please note there will be a 17% service charge added to your final bill.

AFTER DINNER MENU

Grand Marnier 100 years	\$26.00
Cointreau	\$11.00
Cointreau NOIR	\$13.00
Kahlua	\$11.00
Liquor 43	\$13.00
Duke & Dame Salted Caramel Whisky	\$14.00
Screwball Peanut Butter Whiskey	\$12.00

TEQUILA / MEZCAL

Clase Azul Tequila Plata	\$29.00
Clase Azul Tequila Anejo	\$84.00
Clase Azul Tequila Ultra	\$290.00
Clase Azul Tequila Gold	\$46.00
Clase Azul Tequila Reposado	\$30.00
Clase Azul Tequila Mescal	\$47.00

RUM

Mount Gay XO Barbados	\$14.00
Barbancourt Estate Reserve 8yo	\$14.00
Appleton 21yo	\$26.00
Diplomatico Mantuano	\$12.00
Diplomatico Reserve	\$14.00
Zapaca 23	\$22.00
Havana Club 3 years	\$10.00
Flor de Caña 12 Years	\$12.00
Flor de Caña 18 Years	\$16.00

BOURBON

Basil Hayden	\$22.00
Eagle Rare 10yo	\$25.00
Redemption Rye	\$16.00
Woodford Reserve	\$20.00
Michter's	\$16.00
Elijah Craig	\$13.00
Elijah Craig Rye	\$14.00
Evan Williams Single Vintage	\$11.00
Larceny Bourbon	\$12.00
Rittenhouse Rye	\$11.00
Yellowstone	\$13.00

BOURBON (Continued)

Willett Family Estate Rye	\$18.00
Glenlivet 12yo	\$18.00
Blanton's special edition straight from the Barrel	\$68.00
Dead Rabbit - The Famous Bar in Manhattan	\$16.00

SCOTCH SINGLE MALT

The Glenlivet 12YO	\$18.00
Macallan 12yo Double Cask	\$25.00
Macallan 18yo Double Cask	\$86.00
Macallan Rare Cask	\$78.00

JAPANESE WHISKY

Nikka	\$17.00
Mars Shinshu COSMO Blended Malt	\$25.00
Hakushu Distillers Reserve Single Malt	\$40.00
Suntory Whisky Toki	\$17.00

COGNAC

Rémy Martin Cognac 1738	\$19.00
Rémy Martin XO	\$47.00
Hennessy VSOP	\$18.20
Hennessy XO	\$38.00

VINTAGE PORT

Taylor Fladgate Port 10 YO Tawny	\$15.00
Taylor Fladgate Port 20 YO Tawny	\$24.00
Taylor Fladgate Port 30 YO Tawny	\$55.00
Quinta du Noval Late Bottle Vintage	\$20.00

DESSERT COCKTAILS

PB & C	\$16.00
Somrus Coffee, Screwball peanut butter whiskey	
Mango Rocklike	\$16.00
Somrus coffee Mango, Absolut Vanilla vodka, Cointreau	
Grey Goose Espresso Martini	\$18.00
Orange Bruleé	\$20.00
Cognac, Amaretto	

DESSERTS

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