Dessert

SIGNATURE CHÔMEUR PUDDING
butter cake, maple syrup, vanilla ice cream 7

CRÈME BRÛLÉE GFF
vanilla cream, caramelized sugar 7

NEW YORK STYLE CHEESECAKE
spiced blueberry compote, lemon sugar 7

CHOCOLATE SOUFFLÉ CAKE
warm fudge center 7 ~ à la mode +2

STRAWBERRY RHUBARB CRISP
granola topping 7 ~ à la mode +2

ICE CREAM & SORBET GFF
house-made selections 7

Ice Cream Drinks

GRASSHOPPER
creme de menthe green,
creme de cacao white, ice cream 12

PINK SQUIRREL
tempus fugit creme de noya,
creme de cacao white, ice cream 12

BRANDY ALEXANDER
E&J brandy, creme de cacao dark, ice cream 12

Specialty Coffee

IRISH COFFEE
jameson irish whiskey, holiday syrup,
whipped cream 10

FRENCH COFFEE
cointreau, kahlua, coffee, whipped cream 10

ESPRESSO MARTINI
absolut vanilia, house irish cream,
mr black, espresso 14

GFF – denotes gluten-free friendly: menu items that can be made gluten-free upon request. Those with severe allergies should note that we are not always able to avoid cross-contamination.

Hot Beverages

COFFEE 4

HOT TEA 5

ESPRESSO 5

CAPPUCCINO 6

LATTE 6

HOT CHOCOLATE 6

Cordials

Housemade Irish Cream 8
Sambuca 9
Frangelico 10
Amaretto Disaronno 10
B&B 10
Grand Marnier 11
Claque-Pépin Calvados 13
J. Carver Marquette Grappa 13
J. Carver Apple Brandy 14

Fortified Wines

Lustau Oloroso Sherry 12
Lustau Pedro Ximénez Sherry 12
Miles 5 Year Madeira 12
Graham's Six Grapes Reserve Port 12
Graham's 10 Year Tawny Port 16
Graham's 20 Year Tawny Port 22

Cognacs & Armagnac

Pierre Ferrand 1840 12
Rémy Martin VSOP 12
Courvoisier VS 12
Hennessy VSOP 14
Pierre Ferrand Selection des Anges 36
Hennessy XO 36
Delord Bas Armagnac 21
Larressingle Armagnac 21
Darroze 1999 Armagnac 30
Darroze 1994 Armagnac 32