

COFFEE & LIQUEUR

SPECIALTY COFFEE

B-52 Coffee

Spanish Coffee

Baileys Coffee

Blueberry Tea

Irish Coffee

Monte Cristo

Brazilian Coffee

COGNAC

Courvoisier VSOP

Remy Martin VSOP

Louis XIII

Hennessey VSOP

Remy Martin XO

LIQUEUR

Baileys

Drambuie

Limoncella

Grappa

Grand Marnier

Sambuca

B&B

Patrón Café XO

SCOTCH

Balvenie

Chivas Regal

Glenfiddich 15yr

Glenmorangie

J. Walker Black

J. Walker Platinum

Laphroaig

Oban

Cardhu

Dalwhinnie

Glenlivet 12yr

Highland Park

J. Walker Blue

J. Walker Red

MacCallan

Talisker

NIAGARA ICEWINE

Konzelmann Late Harvest Vidal

Trius Barrel-Aged Vidal

Andrew Peller Cabernet Franc

PORT

Taylor Fladgate First Estate Port

Warre's 10 Year Old Port

Taylor Fladgate 20 Year Old Port

Graham's 20 Year Old Tawny Port

DESSERT

BIG APPLE PIE

Mounds of apple baked with cinnamon, apple cider, and crunchy granola crumb topping. Served with vanilla creme sauce.

CHOCOLATE TRUFFLE CAKE

Five layers filled with chocolate truffle and hazelnut crunch, glazed with dark chocolate ganache.

LEMON DROP CHEESECAKE

Swirled with fresh lemon curd and finished with buttery streusel crumb topping.

MOLTEN CHOCOLATE CAKE

Rich chocolate cake with a molten chocolate centre. Served warm with Tahitian vanilla ice cream.

BOURBON PECAN TART

Too many pecans in a short pastry crust with Bourbon and Chantilly cream

STRAWBERRY AND MANGO SORBET

All-natural, fresh fruit sorbets with lemon-poppy seed tuile.

CRÈME BRÛLÉE CHEESECAKE

Hand-fired and mirrored with burnt caramel.