

## Dessert Menu

**VANILLA BEAN CRÈME BRÛLÉE \$7**

**JACK DANIELS APPLE CRISP**  
*with cinnamon swirl ice cream \$7*

**CHOCOLATE TART \$7**

**LEMON TART \$7**

**APRICOT & RAISIN BREAD PUDDING**  
*with bourbon glaze \$7*

**CHEESE FOR TWO**  
*house selection, chutney, fresh fruit  
& crackers \$14*

## Specialty Drinks

**IRISH COFFEE** - *irish whiskey & sugar*  
**SPANISH COFFEE** - *kahlua, st. remy brandy*  
**FRENCH COFFEE** - *grand marnier*  
**B-52 COFFEE** - *grand marnier, kahlua, baileys*  
**NUTTY IRISHMAN** - *frangelico, baileys*  
**MONTE CRISTO** - *grand marnier, kahlua*  
**BLUEBERRY TEA** - *amaretto, grand marnier & earl  
grey tea*  
\$5.99

## Fortified Wine

**TAYLOR FLADGATE TAWNY PORT** \$4.90  
**TAYLOR FLADGATE 10 yr TAWNY** \$6.40  
**TAYLOR FLADGATE 20 yr TAWNY** \$9.40  
**SHERRY** \$4.90

## Cognac

**COURVOISIER VS** \$6.40  
**COURVOISIER VSOP** \$8.35

## Calvados

**CALVADOS BOULARD** \$6.50

## Sweet Wine

**ROSEWOOD ESTATES MEAD ROYALE '07**  
**"Made from 100% estate honey"**  
*Beamsville, Ontario*  
mandarin orange | pear | ginger | mint  
750 ml \$50

**ROSEWOOD GRAND RESERVE AMBROSIA '06**  
**"Signature Mead"**  
*Beamsville, Ontario*  
Full bodied | very rich  
\$69

**CHATEAU DES CHARMES Late Harvest  
RIESLING 2006, Estate Bottled V.Q.A.**  
50 ml \$6.85  
375 ml \$39.99

**CAVE SPRING Late Harvest RIESLING 2000**  
50 ml \$6.85  
375 ml \$39.99

**INNISKILLIN Vidal ICEWINE**  
50 ml bt \$14.99

**SOUTHBROOK ESTATE FRAMBOISE**  
\$5.90