

## DESSERTS

*Orange Vanilla Crème Brûlée*

\$9

*Seasonal Bread Pudding*

\$12

*Tavern Candy Bar*

Triple Chocolate Brownie,  
Salted Caramel Chunk Gelato,  
Coconut Magic Shell, Toasted Almonds

\$14

*Lemon Bar*

Wild Berries, Whipped Cream

\$13

*Gelato*

Vanilla, Chocolate or Salted Caramel Chunk

\$9

*Sorbet*

Lemon or Raspberry

\$9

*Adult Root Beer Float*

Vanilla Vodka, IBC Root Beer, Vanilla Gelato

\$13

Virgin - \$9

## *Port*

Dow's LBV 2015 \$10  
Dow's 20 Year Tawny \$16  
Cockburn 20 Year Tawny \$22  
Fonseca Bin No. 27 \$9  
Fonseca 10 Year Tawny \$12  
Fonseca LBV 2014 \$11  
Grahams 40 Year Tawny \$58  
Sandeman 20 Year Tawny \$20  
Sandeman 30 Year Tawny \$38  
Taylor Fladgate LBV 2016 \$10  
Taylor Fladgate 10 Year Tawny \$12

## *Madeira / Sherry*

Madeira ~ Blandy's Rainwater \$10  
Sherry ~ Valdespino Deliciosa Manzanilla \$12  
Sherry ~ Valdespino El Candado Pedro Ximénez \$14

## *Dessert Wine / Grappa*

Moscato ~ Michele Chiarlo d'Asti Nivole \$11  
Royal Tokaji Red Label ~ 5 Puttonyos Aszú ~ 2017 \$25  
Grappa – Jacopo Poli ~ Pere di Poli \$ 20

## *Digestivo*

Antica Torino 'Amaro della Sacra' \$12  
House-Made Limoncello \$10

## *Cognac / Brandy*

Courvoisier VS \$13  
Hennessey VS \$16  
Hennessey Privilege VSOP \$24  
Martell Cordon Bleu \$35  
Pierre Ferrand Ambre \$12  
Puysegur Armagnac 1984 Vintage \$25