

PORTS & SHERRY

<i>Tio Pepe</i>		\$10
<i>Harvey's Bristol Cream</i>		\$12
<i>Sandeman</i>	10 yr.	\$12
	20 yr.	\$16
	30 yr.	\$22
	40 yr.	\$30

CORDIALS

<i>Sambucca Molinari</i>	w/b	\$11
<i>Marie Blizzard</i>		\$10
<i>Bailey's</i>		\$12
<i>Strega</i>		\$10
<i>Averna</i>		\$10
<i>Galliano</i>		\$10
<i>Drambuie</i>		\$11
<i>Amaretto Disarano</i>		\$11
<i>Grand Marnier</i>		\$12
<i>Grand Marnier Cinquantenaire</i>		\$80
<i>Hennessey</i>		\$15

TEQUILA

<i>Avion</i>		\$20
<i>Tear of Llorona</i>		\$35
<i>Tequila 8</i>		\$11
<i>Exelencia</i>		\$25

SCOTCH / WHISKEY

<i>Oban</i>	14 yr.	\$14
<i>Oban Little Bay</i>		\$10
<i>Angels Envy</i>		\$14
<i>Laphroaig</i>	25 yr.	\$80
<i>Johnny Walker Blue</i>		\$34
<i>Glenlivet</i>	18 yr.	\$20
	21 yr.	\$30

COGNACS

<i>Pierre Ferrand (Ancestrale)</i>		\$95
<i>Remy Martin XO</i>		\$25
<i>Remy Martin VSOP</i>		\$12
<i>Courvoisier</i>		\$12
<i>B&B Dom</i>		\$12
<i>Martell</i>		\$12
<i>Bas Armagnac (1966)</i>		\$40

DESSERTS \$10

Chocolate Soufflé

Chocolate Mousse

Tartufo Classico

Crème Brulée

Tiramiso

Sorbetto

Ask your Server

Dessert of the Day

Ask your Server

COFFEE DRINKS \$9

Caffe Quattro

Brandy, Kahlua, Sambucca, Crème de Cacao

Caffe Bay

Baileys, Absolut, Godiva Chocolate

Caffe Almendra

Brandy, Amaretto, Crème de Cacao

Caffe II Tramonto

Kahlua, Baileys, Frangelico

La Zia Caffe

Tia Maria, Baileys, Grand Marnier, Frangelico

Coffee, Tea \$2.50 • Herbal Tea \$3.50

Espresso \$3.50 • Double Espresso \$5.00

Cappuccino \$5.00 • Caffe Latte \$5.00