

after dinner drinks

COCKTAILS

DESSERT MARTINI \$9
(SERVED UP)
Bailey's Irish Cream, Frangelico,
Crème de Cacao and Kahlua

BEIGE RUSSIAN 9
(SERVED ON THE ROCKS)
Stoli Vodka shaken with Kahlua
and Bailey's Irish Cream

COFFEE

IRISH COFFEE \$8
made with Irish Whiskey

FRENCH COFFEE 8
made with Grand Marnier

JAMAICAN COFFEE 8
made with Tia Maria

ITALIAN COFFEE 8
made with Amaretto Disaronno

SWEET DESSERT WINES

QUINTA SANTA EUFEMIA, \$10/GL
FINE WHITE PORT
DOURO, PORTUGAL
slightly sweet and rich with flavors
of fresh orchid fruits and nuts ~ served chilled

QUINTA SANTA EUFEMIA, 12/GL
FINE RUBY PORT
DOURO, PORTUGAL
bright ruby color, fresh berries and sweet baking spices

QUINTA SANTA EUFEMIA, 14/GL
10 YEAR OLD TAWNY PORT
DOURO, PORTUGAL
tawny color from extended oak barrel ageing,
tasting of toasted nuts and dried fruits
with a creamy texture

COGNACS

MARTELL XO \$22

MARTELL CORDON BLEU 14
(SERVED ON THE ROCKS)

SINGLE MALT SCOTCH

GLENLIVET ~ 12 YEAR \$12

CHIVAS ~ 12 YEAR 14

CHIVAS ~ 18 YEAR 18

CORDIALS

AMARETTO DISARONNO \$7

BAILEY'S IRISH CREAM 7

DRAMBUIE 7

FRANGELICO 7

SAMBUCA ROMANO 7

TIA MARIA 7

GODIVA 7

CHAMBORD 8

COINTREAU 8

GRAND MARNIER 9

IMPORTED EUROPEAN CHEESE SELECTION



\$19/3; 28/5

CHUTNEY, BAGUETTE, WATER BISCUITS, STEWED FIGS, RAW FENNEL

BUCHERON

French goats milk fresh buttery
rich citrus flavor aged 6–8 weeks

BRIE DE NANGIS

French cows milk double crème
mushroom flavor bloomy

VALDEON

Spanish farmhouse blue cow sheep goat’s milk
buttery spicy

BLU DI BUFALA

Italian aged buffalo milk full-bodied blue
semi firm mild flavor with a little spice

FONTINA

Italian cow’s milk delicate nuttiness
with a hint of honey

MAHON

Spanish cow milk firm nutty flavor bit of salt

MANCHEGO

Spanish sheep’s cheese mild flavor with a little spice

TALEGGIO

Italian cows milk pungent fruity meaty
aged 35 days minimum soft washed rind

ROBIOLA BOSINA

Italian cow and sheep’s milk buttery rich
aged one month



fatfish
WINE BAR BISTRO

SWEETS



CHOCOLATE INDULGENCE \$9
grand marnier injected chocolate strawberries
chocolate flourless torte
hazelnut & chocolate ice cream

VANILLA TOASTED ALMOND CREPE 9
vanilla ice cream caramel rum sauce
topped with toasted almonds

VANILLA BEAN CRÈME BRULÉE 9

APPLE TARTE TATIN 9
vanilla ice cream toasted hazelnuts

ORANGE PANNA COTTA 9
Italian wild blueberries

ICE CREAM SELECTION 6
Vanilla Ice Cream
Chocolate Ice Cream