



DESSERTS

AFFOGATO	13
vanilla ice cream with a shot of espresso with chocolate savings and biscotti biscuits	
CHEESECAKE	13
with a rum berry sauce	
CHOCOLATE INDULGENCE	14
chocolate torte chocolate strawberries hazelnut & chocolate ice cream	
VANILLA TOASTED ALMOND CREPE	14
vanilla ice cream caramel rum sauce topped with toasted almonds	
VANILLA BEAN CRÈME BRULEE	12
crispy on the outside cool in the middle - classic	
APPLE TARTE TATIN	13
vanilla ice cream toasted walnuts	
TARTUFO	11
vanilla and chocolate ice cream surrounding black cherry - almonds dipped in dark chocolate	
ICE CREAM	8
vanilla ice cream	
chocolate ice cream	
GELATO	10
pistachio	
SORBETTO	10
raspberry	

COFFEES

IRISH COFFEE made with Irish Whiskey	12.50
FRENCH COFFEE made with Grand Marnier	12.50
JAMAICAN COFFEE made with Tia Maria	12.50
ITALIAN COFFEE made with Amaretto Di Saronno	12.50
CAPPUCCINO	7.50
ESPRESSO regular decaf	7/single 9/dbl
COFFEE regular decaf	5
TEA, HERBAL TEA	5



CUSTOMER PRICING NOTE: 4% discount per cash purchase





AFTER DINNER DRINKS

DESSERT COCKTAILS

BEIGE RUSSIAN (SERVED ON THE ROCKS)	16
Stoli Vodka shaken with Kahlua and Bailey's Irish Cream	
DESSERT MARTINI	16
Bailey's Irish Cream, Frangelico, Crème de Cacao and Kahlua	
WHITE CHOCOLATE MARTINI	16
Vanilla Vodka, Godiva, Crème De Cacao, Baileys	
RASPBERRY WHITE CHOCOLATE MARTINI	16
Vanilla Vodka, Godiva, Chambord	
ESPRESSO MARTINI	16
Titos, Kahlua, Espresso (with or without Bialeys)	

COGNACS

COURVOISIER VS	18
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SINGLE MALT SCOTCH

CHIVAS 18 YEAR/12 YEAR	18
GLENLIVET 12 YEAR	22
GLENFIDDICH 15 YEAR	22
GLENFIDDICH 12 YEAR	22

CORDIALS

AMARETTO DI SARONNO	14
BAILEY'S IRISH CREAM	14
DRAMBUIE	14
FRANGELICO	14
SAMBUCA ROMANO	14
TIA MARIA	14
GODIVA	14
B & B	14
GRAND MARNIER	14



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ON THE  WATER