



# DESSERTS

## Bread Pudding

Rustic cut bread and dried Michigan cherries infused with vanilla and spiced rum, served atop a rich and creamy cinnamon custard.

8<sup>1/2</sup>

## Apple Crumble

Apples spiced to perfection and baked under a traditional fall crumble and caramel topping, served with vanilla bean ice cream and fresh whipped cream

8<sup>1/2</sup>

## Manhattan Cheesecake

Served with local seasonal coulis

8<sup>1/2</sup>

## Chocolate Brownie

Served with vanilla ice cream and chocolate sauce

8<sup>1/2</sup>

## Crème Brûlée

Bourbon vanilla bean crème brulee finished with caramelized sugar

8<sup>1/2</sup>

# AFTER DINNER (1 OZ)

St. Remy Brandy	7	Grand Marnier Louis-Alexandre	13
B&B	8	Courvoisier VSOP	18
Grand Marnier	8	Grand Marnier Cinquantenaire	21
Courvoisier V.S.	9	Remy Martin Louis XIII	99

# SPECIALTY COFFEE

## RumChata Coffee

RumChata, Kahlua, coffee, whipped cream

9

## B-52

Bailey's, Kahlua, Grand Marnier, coffee, whipped cream

9

## Irish Coffee

Jameson Whiskey, Kahlua, coffee, whipped cream

9

## Chocolate Cinnamon

Dark Cacao, Fireball Whiskey, chocolate milk, whipped cream

9

## After Eight

Dark Cacao, Peppermint Schnapps, coffee, whipped cream

9

## Crispy Crunch

White Cacao, Frangelico, coffee, whipped cream

9

