

WILD GINGER



sweet

mango sorbet 7.

coconut gelato 7.

top it with a 1 oz. pour of 'Don Guido' PX Sherry for 3.

blackberry sorbet 7.

with vanilla ice cream swirl

rich chocolate torte 7.

Housemade flourless torte, garnished with fresh whipped cream and orange zest

hood famous cheesecake 8.

seasonal flavor, ask your server

after dinner cocktails

satay separator 9.5

Grand Marnier, Brandy, Kahlua and whipped cream, served in a chilled martini glass

chocolate martini 9.75

Stoli Vanilla, Kahlua, dark coco, Irish cream, served in a chilled martini glass

nutty monk 8.

Brandy, Irish Cream, Frangelico, coffee and fresh whipped cream

cafe decadence 9.

Chambord, Frangelico, Kahlua, coffee and fresh whipped cream

dessert wine 3 oz glass

2015 Grand Montmirail

Muscat de Beumes de Venise, France 10.

2010 Heidi Schrock Turner Ruster Ausbruch Furmint

Burgenland, Austria 40.

2014 Coutet Chartreuse de Coutet Sauternes, France 15.

2013 Royal Tokaji Red Label, 5 Puttonyos 19.

Tokaj, Hungary

madeira, port & sherry 3 oz glass

Cossart –Gordon 10 Year Old Bual Madeira 13.

Warre's 2004 Late Bottled Vintage Port 11.

Taylor 20 Year Tawny Port 15.

Williams & Humbert 'Don Guido' PX Sherry 9.

A Century of Port 50.

A flight with 2 oz each of Taylor's 10, 20, 30 and 40 Year Tawny Port

brandy

Boulard's Grand Solage Calvados 11.

Couvoisier VSOP Cognac 12.

Remy Martin VSOP Cognac 12.

Hennessey XO Cognac 38.

Larressingle Armagnac VSOP 15.

Clear Creek Williams Pear Brandy, Oregon 11.

single malt scotch

Lagavulin 16 year 19. **Laphroaig 10 year** 16.

Glenlivet 12 year 11. **The Balvenie 12 year** 14.

Glenmorangie The Quinta Ruban 12 year 14.

Macallan 18 year 38. **Macallan 12 year** 14.

Highland Park 18 year 29.

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