Sample Seasonal Menu – Subject to Change Without Notice

DESSERTS

| \$8 |
|------|
| \$12 |
| \$12 |
| \$10 |
| \$11 |
| \$10 |
| \$11 |
| \$32 |
| |

PORT, SHERRY, COGNAC & DESSERT WINES

By The Glass

| 2, 1110 01400 | | | |
|--|-------------|--------------------------------------|------|
| Quinta de la Rosa Lote 601 Ruby Port | \$13 | Remy Martin VSOP Cognac | \$11 |
| Taylor Fladgate 10 Year Old Tawny Port | \$11 | Remy Martin XO Cognac | \$38 |
| Taylor Fladgate 20 Year Old Tawny Port | \$15 | Hennessy VS Cognac | \$11 |
| Taylor Fladgate 30 Year Old Tawny Port | \$23 | Courvoisier Cognac | \$11 |
| Boston Bual Special Reserve Madeira | \$10 | Dolce Late Harvest 2007, Napa Valley | \$13 |
| D'Oliveiras Boal 1958 Madeira | \$40 | Inniskillin Vidal Icewine | \$14 |
| Lustau East India Solera Sherry | \$9 | Inniskillin Riesling Icewine | \$17 |
| Château du Levant 2008 Sauternes | \$9 \$10 | Inniskillin Cabernet Franc Icewine | \$19 |
| Chalcad ad Ecvant 2000 Cadlemes | Ψισ | | * |
| | | | |

By The Bottle

| 904 Château du Levant Sauternes 2008, France | \$37 |
|--|-------|
| 909 Jackson-Triggs Vidal Icewine 2008, Niagara (187ml) | \$37 |
| 908 Torii Mor Late Harvest Gewurztraminer 2005, Oregon (375ml) | \$52 |
| 919 Château d'Yquem 1998, France (375ml) | \$300 |
| 907 Château d'Yquem 2008, France (375 ml) | \$309 |

FRENCH PRESS COFFEE

The French Press uses pressure to force coffee to the bottom of an elegant pot, capturing the concentrated flavors.

Coffee prepared with a French press is rich and flavorful since the process retains the coffee oils and compounds. This is coffee in its purest form.

Serves One \$6 Serves Two \$9

SPECIALTY COFFEES

| | J |
|---|----------|
| Peppermint Kiss Cappuccino with Peppermint Schnapps and Godiva Chocolate Liqueur | \$9 d |
| Bungalow Café Cappuccino with Grand Mariner and Tia Maria | \$9 |
| Toasted Almond Cappuccino with Kahlua and Amaretto | \$9 |
| Irish Cream Cappuccino Cappuccino with Bailey's Irish Cream | \$9 |