

AFTER DINNER DRINKS AND

DESSERT



• COGNAC •

- Courvoisier VS* ~ 8
- Hennessy VS* ~ 8
- Rémy Martin VS* ~ 8
- Martell VS* ~ 8.5
- Kelt VSOP* ~ 8.5
- Rémy Martin VSOP* ~ 9
- Clés des Ducs VSOP* ~ 9
- Martell VSOP* ~ 15
- Courvoisier VSOP* ~ 15
- Hennessy VSOP* ~ 15
- Martell Cordon Bleu* ~ 22
- Kelt XO* ~ 28
- Rémy Martin XO* ~ 40
- Rémy Martin Extra* ~ 65
- Hennessy Paradis* ~ 80
- Rémy Martin Louis XIII*
- 2-oz. pour ~ 185
- 1-oz. pour ~ 92.5
- ½-oz. pour ~ 46.25

• DESSERT WINE •

- Campbells Rutherglen Muscat, Australia 2002* ~ 10
- Royal Tokaji Aszú, Hungary 2000* ~ 11
- Mission Hill Ice Wine Riesling, Okanagan Valley 2004* ~ 14
- Inniskillin, Niagara Peninsula, Canada 2006* ~ 17

Carribbean Rum-Soaked Callebaut Chocolate Layer Cake
Rich chocolate cake layered with Jamaican dark rum, chocolate sponge cake, and ganache ~ 9

Strawberries over Lemon-Mascarpone Shortcake
Fresh strawberries macerated in orange-flavored liqueur and sugar over Chantilly cream and homemade lemon-mascarpone shortcake ~ 8

Apple Crisp with Vanilla Ice Cream
Fresh-baked Granny Smith apples, streusel topping, and vanilla ice cream ~ 8

North Shore Key Lime Phyllo Purse
Baked to order, filled with sweetened cream cheese, key lime sauce, and raspberry coulis ~ 8

Chocolate Mousse and Heath Bar Crunch
With crushed candy, caramel, and Chantilly cream ~ 7

Miko's Deep Dish Cheesecake with Molten Blueberry Center
Baked to order with fresh blueberry center and confectioners' sugar ~ 9

Classic Bread Pudding
Served warm with whiskey sauce ~ 6

Madagascar Vanilla Crème Brûlée
Bourbon-soaked Mexican vanilla bean crème, torched organic sugar, and fresh berries ~ 7

Soufflés
Grand Marnier, strawberry, or chocolate — Please allow 25 minutes ~ 12

• GRAND MARNIER •

- Grand Marnier* ~ 8.5
- Grand Marnier 100-Year Anniversary* ~ 30
- Grand Marnier 150-Year Anniversary* ~ 42.5
- Navan* ~ 8.5

• PORT •

- Fonseca LBV 2003* ~ 7
- Taylor Fladgate LBV 2001* ~ 7
- Taylor Fladgate 10-Year Tawny NV* ~ 8
- Fonseca Bin 27 NV* ~ 9
- Trentadue Viognier 2006* ~ 9
- Taylor Fladgate 20-Year Tawny NV* ~ 12
- Warre's Otima 10-Year Tawny NV* ~ 12
- Penfold's Grandfather NV* ~ 17
- Warre's Otima 20-Year Tawny NV* ~ 19

• SCOTCHES •

Highland

- Ardmore, non-chill filtered ~ 8.5
- Glenmorangie 10 year ~ 8.75
- Glenmorangie 12 year, Lasanta ~ 8.5
- Glenmorangie 12 year, Quinta Ruban ~ 16
- Glenmorangie 18 year, Extremely Rare ~ 40 •
- MaCallan 10 year, Fine Oak Cask ~ 8.5
- MaCallan 12 year, Sherry Oak Cask ~ 11
- MaCallan 15 year, Fine Oak Cask ~ 17 •
- MaCallan 18 year, Sherry Oak Cask ~ 40 •
- MaCallan 21 year, Fine Oak Cask ~ 65 •
- Oban 14 year ~ 16.5 •

Lowland

- Auchentoshan 12 year ~ 11
- Glenkinchie 12 year ~ 11

Islay

- Laphroaig 18 year ~ 32 •

Speyside

- Balvenie 12 year, Signature ~ 10.75
- Balvenie 12 year, Doublewood ~ 10.75
- Balvenie 14 year, Caribbean Cask ~ 13.75
- Balvenie 15 year, Single Barrel ~ 16 •
- Balvenie 17 year, Madeira Cask ~ 34 •
- Balvenie 17 year, Peated Cask ~ 29.5 •
- Balvenie 21 year, Portwood ~ 35 •
- Glenfiddich 12 year ~ 7.5
- Glenfiddich 15 year ~ 10
- Glenfiddich 18 year ~ 17.5
- Glenfiddich Snow Phoenix ~ 20 •
- Glenlivet 12 year ~ 8
- Glenlivet 15 year, French Oak Reserve ~ 15 •
- Glenlivet 16 year, Nàdurra ~ 16.5 •

Blends

- Chivas Regal 12 year ~ 7.5
- Chivas Regal 18 year ~ 20 •
- Chivas Regal 25 year ~ 45 •
- Dewars ~ 7.5
- J&B ~ 7
- Johnnie Walker Red ~ 7
- Johnnie Walker Black ~ 8
- Johnnie Walker Blue ~ 40 •

(• = 2-oz. pour)

• FLIGHTS •

Tour of Scotland ~ 50 flight / 25 half flight

- Macallan 21 year, Highland
- Laphroaig 18 year, Islay
- Auchentoshan 12 year, Lowland
- Oban 14 year, Highland

The Finishing Flight ~ 38 flight / 19 half flight

- Balvenie 14 year, Caribbean cask, extra-matured in rum casks
- Macallan 15 year, triple-cask matured: European oak casks seasoned with sherry, American oak casks seasoned with sherry, American oak casks seasoned with bourbon
- Balvenie 21 year, Portwood cask, matured in port casks
- Glenmorangie Lasanta 12 year, extra-matured in sherry casks

A Taste of the Islands ~ 25 flight / 12.50 half flight

- Appleton Estate V/X, Jamaica
- Ron Abuelo 7 year, Panama
- Mount Gay XO, Barbados
- Don Q Gran Añejo, Puerto Rico

World's Whiskeys ~ 36 flight / 18 half flight

- Blanton's Single Barrel, Tennessee
- Crown Royal Cask No. 16, Canada
- Redbreast 12 year, Ireland
- Glenkinchie 12 year, Scotland

After Dinner Flight ~ 86 flight / 43 half flight

- Kelt XO
- Rémy Martin XO
- Martell Cordon Bleu
- Hennessy Paradis

Make it a Rockefeller Flight by adding Rémy Martin Louis XIII ~ 177 flight / 88 half flight ~

The Grand Flight ~ 66 flight / 33 half flight

- Grand Marnier
- Grand Marnier, 100 year
- Grand Marnier, 150 year

• DESSERT COCKTAILS •

Barbara's Brandy Alexander

Made without ice; Korbel brandy and crème de cacao folded into vanilla ice cream, then topped with fresh-grated nutmeg ~ 10.50

Chocolate Martini

Rich Godiva chocolate liqueur melted with crème de cacao, Bailey's Irish Cream, vanilla vodka, Kahlua, and cream ~ 9.25

Dreamside Martini

Orange and vanilla vodkas combined with Licor 43, French Mandarin liqueur, fresh orange juice, and cream ~ 9.25

Root Beer Float

Pinnacle Whipped Cream vodka, Licor 43, and Blackmaker Root Beer liqueur ~ 9.25