

## DESSERTS ALL 8.0

### COOL LITTLE CUPCAKES

**Raspberry Angel Food** with peaches and cream frosting

**Rocky Road** - walnut cupcake, chocolate chunks and brulée marshmallows

**Fresh Strawberry** with white chocolate chunks and amaretto frosting

**Reese's Cup** - devil's food cupcake with peanut butter frosting and reese's cup

**Key West** - key lime-cream cheese frosting, graham cracker crumbs and candied lime

### CRÈME BRÛLÉE THREE WAY

Chocolate, Tahitian Vanilla Bean and Banana-Berry Brulée with Torched Sugar and Mini Chocolate Chip Cookies

### KING OF CHEESECAKE

Our Famous Incredibly Creamy and Light Traditional New York Style Cheesecake with Seasonal Berries and a Fresh Blueberry Coulis

### GRANDMA'S APPLE PIE

Made Fresh Daily with 14 Golden Delicious Apples in a Pie!  
Served Warm with Vanilla-Caramel Gelato

### MELTING CHOCOLATE CAKE

Served Warm with Fresh Berry Sauce, Anglaise and a Scoop of Freshly made Gelato

### A SELECTION OF SORBETS AND GELATOS

Your Server will Inform You of Tonight's Selection

### NORMAN LOVE CONFECTIONS 10.0

A Selection from, Master Chocolatier, Norman Love's  
Finest Artisanal Chocolate Candies

## ONE MORE FOR THE ROAD

Your choice of a half or full glass!

### WHITE

Cava Brut, Casteller, Sant Sadurni d'Anoia, Spain NV

Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany 2010

Sauvignon Blanc, Babich, "Black Label", Marlborough, New Zealand 2010

Chardonnay, Frank Family Vineyards, Carneros, California 2009

**Flight of Riesling, Sauvignon Blanc and Chardonnay (2oz. pour of each)**

**12.5**

### RED

Pinot Noir, Carmel Road, Monterey, California 2009

Super Sicilian, Feudo Arancio, Cantadoro, Sicilia, Italy 2007

Shiraz, Mitolo, "Jester", McLaren Vale, Australia 2007

Cabernet Sauvignon, Kunde, Sonoma County, Sonoma, California 2007

**Flight of Pinot Noir, Super Sicilian and Shiraz (2oz. pour of each)**

**12.5**

## DESSERT WINES BY THE BOTTLE

Weinlaubenhof Burgenland, Auslese, Germany 2007

25.0

EOS Moscato, "Tears of Dew" 2010

59.0

Dolce, Napa Valley, Late Harvest 2005

99.0

## ARTISANAL CHEESE PLATE

Chops City Grill presents a various selection of the world's best cheeses.

Selection of 7 15.9

### BARELY BUZZED

Utah • Cow Milk • Semi-Firm

The rind of this cheese is rubbed with a blend of espresso coffee and lavender, and the flavors permeate gracefully to the core of the cheese as it ages.

### BRILLAT - SAVARIN PETITE

France • Cow Milk • Soft

Triple cream Brie style cheese, buttery, rich and decadent

### SOBA ALE CHEDDAR

Oregon • Cow Milk • Firm

Soba ale is infused throughout the cheddar giving it a slightly tangy, yeasty flavor, as well as a smooth, rounded finish

### BEEMSTER X.O. GOUDA

Holland • Cow Milk • Semi Hard

Extra double aged (26 month old) gouda with intense butterscotch flavor followed by waves of whiskey and pecan

### KUNICK

Warrenburg, NY • Mixed Milk • Soft

Goat and cow's milk blend

A decadent moist cheese with a tangy and buttery flavor

### HUMBOLDT FOG CHEVRÉ

California • Goat Milk • Semi-Soft

Ripened chevré cheese with a center of distinctive vegetable ash  
Luxe, creamy and delightful

### GORGONZOLA DOLCE

Italy • Cow Milk • Blue

From the famous Guffantis

Mild with hints of honey, the creamiest of the blue cheeses

Half Full

4.5 9.5

5.9 11.9

6.8 13.5

8.7 17.5

6.8 13.5

5.9 11.8

7.4 14.8

9.8 19.5

## COGNACS AND ARMAGNACS

Hennessey V.S.O.P.	11.9	Meukow X.O	23.9
Extasé X.O.	14.9	Remy X.O	32.9
G.E. Massenez, Poire Williams	14.9	Courvoisier X.O	34.9
Courvoisier V.S.O.P.	14.9	Hennessey X.O	35.9
Remy Martin V.S.O.P.	15.9	Grand Marnier Cuveé du Centenaire	39.9
Martell Cordon Bleu	22.9	Sempe Armagnac	39.9

## PORT, SHERRY AND MADEIRA

### PORT, PORTUGAL RUBY

Warre's Warrior Special Reserve	8.5
Sandeman's Founders Reserve	8.5
Graham's Six Grapes	8.5
Fonseca 2003	9.5
Rozes 1994	18.9
Dows Vintage 1994	24.9

### PORT, TAWNY

Sandeman's 20 Year Tawny	15.9
Taylor - Fladgate 20 Year Tawny	15.9
Dow's 30 Tawny	26.5

### SHERRY

Harvey's Bristol Cream	7.9
Williams & Humbert Dry Sack	7.9
Bodegas Hidalgo Cream Alameda	8.9
Bodegas Hidalgo Amontillado Napoleon	8.9

### MADEIRA

Blandy's Madeira, "Rich Malmsey" 10 Year	8.9
Boal, D'Oliveiras Reserva 1922	64.9

## FRENCH PRESS

TEA serves 2-3 cups 5.9

Black Currant (black)
Orchid Vanilla (black)
Vienna Cinnamon (black)
Formosa Oolong (oolong)
China Green Jasmine (green, organic)
Red Velvet (rooibos)
Apple Mango Spice (tisane, organic)
Coco Loco (tisane - rooibos)
Lemon Sunshine (tisane, organic, decaffeinated)
Peppermint (tisane, organic, decaffeinated)

## SPECIALTY COFFEES

Espresso 3.9	Cappuccino 4.9	Brewed Coffee 3.2
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**TIJUANA TAXI.** Tia Maria and Kahlua with a Splash of Grand Marnier. Finished with Godiva Whipped Cream 8.5

**CRAZY SAL.** Frangelico Liqueur, Citronge, and a Splash of Jose Cuervo Orange Tequila Topped with Whipped Cream and a Citronge Infused Cherry!! 8.5

**DADDY BUCKS BREW.** Bailey's Irish Cream Liqueur and Kahlua. Topped with Bailey's Mint Whipped Cream! 8.5

### FANTASY FLIGHT

\$26.4

Enjoy a 2oz. pour of each!

Sherry, Bodegas Hidalgo Amontillado Napoleon

Madeira, Blandy's "Rich Malmsey" 10 year

Port, Fonseca 2003

COFFEE serves 2-3 cups 6.9

Sumatra (mild)
Viennese (medium)
Hazelnut Cream (medium)
Roast Master Reserve (strong)
French Roast (robust, decaffeinated)
House Blend (mild, decaffeinated)

### FLAVORED COFFEE OF THE NIGHT

Ask your server for  
tonight's premium selection  
6.9