



# Sweets

11.5 EACH

## COCONUT CREAM

light as feather coconut cream mousse pie with toasted coconut and whipped cream

## 3 LAYER KEY LIME

layers of homemade key lime mousse with a graham cracker crust and whipped cream

## ASSORTED ICE CREAM

3 scoops of ice cream  
choose from:  
vanilla, chocolate and coconut

# Coffee

COFFEE 5

ESPRESSO 5

CAPPUCCINO 7

LATTE 7

# After Dinner

14 EACH

## VANILLA VODKA SPLASH

Smirnoff Vanilla Vodka, Nola Coffee Liqueur and a Splash Of Cream. Served Up

## PALM TINI

Coconut Rum, Godiva White Chocolate Liqueur, Coffee Liqueur and a Splash Cream

## WHITE DELIGHT

Smirnoff Vanilla, Raspberry Liqueur, Godiva White Chocolate Liqueur and a Splash Cream

## DARK CHOCOLATE CHERRY

Smirnoff Vanilla, Cherry Liqueur, Godiva Dark Chocolate Liqueur and a Splash Cream

## CHOCOLATINI

Smirnoff Vanilla, Godiva White And Dark Chocolate Liqueurs, Baileys and a Splash Cream

# Hot Tea

6.0 each

Paris (Vanilla)

Hot Cinnamon Spice

English Breakfast

Earl Grey Supreme

Organic Green With Citrus And Ginkgo

Oolong Pomegranate

Decaffeinated, Peppermint

Decaffeinated, White Tea, Vanilla And Grapefruit

Alert your server or bartender to any allergies you may have.

# Cordials

Add any of these cordials to your coffee!

	HIGHBALL	NEAT
Frangelico	15.0	17.0
Romana White Sambuca	15.0	17.0
B & B	16.0	18.0
Kahlua	15.0	17.0
Tuaca	15.0	17.0
Grand Marnier	16.0	18.0

# Single Malt Scotch

	ROCKS
Glenmorangie 10 years	18.0
Glenfiddich 12 years	18.0
Glenlivet 12 years	18.0
McCallan 12 year	39.0
Oban 14 years	32.0

# Port, Brandy & Cognac

	NEAT
Courvoisier VSOP	18.0
Hennessy VS	18.0
Sandeman's Founders Reserve Port	17.0