

Fresh from the kitchen

STONE'S CHOCOLATE CAKE

chocolate frosting and vanilla ice cream

10

BANANA CREAM PIE

toasted nut crust, banana custard,
fresh bananas and whipped cream

10

**WARM CHOCOLATE CHIP
COOKIE SUNDAE**

vanilla ice cream, candied pecans and
whipped cream served with chocolate
fudge sauce

10

KEY LIME PIE

almond and graham cracker crust and
whipped cream

10

DESSERT FEATURE

ask your server for details

Handcrafted from the bar

Limoncello Nectar

Limoncello, St. Germain Elderflower,
lemon and honey nectar

10

Black Barrel Port

Croft Reserve Ruby Port, Bulleit bourbon,
blackberries, apple juice, honey nectar
and lemon

12

Midnight Espresso

Espresso, vanilla vodka, Bailey's Irish Cream,
Godiva chocolate liqueur and Frangelico

13

Salted Caramel Irish Coffee

Coffee, Bailey's Irish Cream, salted
caramel and whipped cream

11

Kentucky Coffee

Bulleit bourbon, Kahlua, vanilla, coffee
and whipped cream

11

PORT WINE

Croft "Reserve Ruby" 8

Fonseca "Tawny 10-Year" 10

Taylor Fladgate "Tawny 20-Year" 14

COFFEE

Cappuccino 5

Latte 5

Salted Caramel Latte 5.75

Fudge Latte 5.75

Espresso 2.50 - Double Espresso 4

(All available in Decaf by request)

TEA

Mighty Leaf 3.50

Black Tea (Caffeine)

Earl Grey – Breakfast

Green Tea (Light Caffeine)

Green Tree Tropical – Spring Jasmine

Herbal Infusion (No Caffeine)

Chamomile Citrus – African Nectar