

40 Paper

DESSERTS

Plum CLAFOUTIS with candied hazelnuts
& fresh bay creme anglaise 8

ITALIAN CHOCOLATE TORTA with
peanut butter semi-fredo
& caramel whipped cream 8

BLUEBERRY & LEMON VERBENA CRISP
with fresh ginger gelato 8

AMARETTO AFFOGATO with whipped cream
& ricciarelli cookies 8

House-made, single-origin HOT CHOCOLATE
with vanilla whipped cream 6

GELATO & SORBETTO
Rotating house-made selection 8

All dessert options are **gluten-free**.
Please advise your server of any food allergies.

DESSERT COCKTAILS \$11

Cafe au Tuaca- A hot latte with
Tuaca & Bailey's Irish Cream

Highland Coffee- Drambuie,
Dewars, with café Americano

Golden Cadillac- Galliano, crème
de cacao & cream

Doppio- Espresso-infused vodka,
Tia Maria, Kahlua, & chilled
espresso

CAFFÈ

Cappuccino \$5
Latte \$5
Coffee \$3
Espresso \$3
Whole Leaf Tea \$5
Jasmine, **Black Ceylon**, Decaf
Black Ceylon, **Peppermint**,
Japanese Green, **Earl Grey**,
Chai Black Tea, **Oolong**,
Chamomile

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AFTER DINNER WINE

Vista Alegre
White Port \$8
(sweet, fruity nose, soft & clean)

Vieira de Sousa
Late Bottled Vintage Port \$8
*(red & black fruits; pepper & dark
chocolate)*

Vieira de Sousa
10-Year Tawny \$10
(nutty aromas, hint of dried fig)

Wares Kings- Tawny Port \$7
(smoky aroma, textured, cassis)

Graham's 20yr-Tawny Port \$14
*(nutty, ripe fruit, orange peel;
rich, elegant & smooth)*

Sandeman Character
Amontillado Sherry \$6
*(walnut, melon, almond; nutty
complexity, long clean finish)*

BRANDY

Barren's Blueberry -LOCAL-
Eau-de-vie \$12
Hennessy VS Cognac \$11
Hennessy VSOP Cognac \$13
Boulard Calvados \$13
Uve Di Langa Grappa \$12
Barlett Eau-De-Vie \$14
Remy Martin XO \$39

SCOTCH

Glenmorangie 18yr \$26
Lagavulin 16yr \$19
Oban 14yr \$17
Balvenie Caribbean 14yr \$17
Glenfiddich IPA Cask \$18
Glenfiddich 12yr \$14
Macallan 12yr \$12

AMARI

Fernet Branca \$9
Branca Menta \$9
Averna \$9
Cynar \$8
Meletti \$9
Sfumato - rhubarb \$9

CORDIAL

House-made Limoncello \$8
Genepy Alpine \$8
Strega \$9
Galliano \$9
Disaronno Amaretto \$9
Tuaca Liqueur Italiano \$9
Sambuca Romana \$9
Drambuie \$11
B & B \$11
Benedictine \$12
Grand Marnier \$12
Domaine De Canton \$12
Absente Absinthe \$13
Chartreuse \$15

CAFFÈ

Cappuccino \$5
Latte \$5
Coffee \$3
Espresso \$3
Whole Leaf Tea \$5
Jasmine, **Black Ceylon**, Decaf
Black Ceylon, **Spearmint**,
Japanese Green, **Earl Grey**,
Chai Black Tea, **Oolong**,
Chamomile



