

## DESSERTS AND COFFEE

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All desserts are proudly made fresh by our  
in-house pastry chef.

**CHOCOLATE TRUFFLE CAKE** \$8

Tahitian vanilla bean ice cream

**VANILLA BEAN PANNA COTTA** \$7

Light and silky custard with blackberry coulis

**HONEY CREAM TART** \$6

Sweet honey cream filled tart shell over caramel apple  
carpaccio with raspberry sorbet

**KEY LIME PIE** \$7

Sweet and tart over bed of crème anglaise

**CHEESECAKE** \$7

Pastry chef's selection of fresh flavors

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**RIVER ROCKS COFFEE**

Freshly ground Breakfast Blend and Decaffienated coffee  
provided from River Rocks Coffee



## AGED BRANDIES

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**COURVOISIER VS** \$6

**REMY MARTIN VSOP** \$8

**CLES DES DUCS ARMAGNAC XO** \$12

## DESSERTS FROM THE BAR

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### MARTINIS

**WHITE CHOCOLATE MARTINI** \$8

Godiva White Liqueur, Vodka, White Crème de Cacao

**TOASTED ALMOND MARTINI** \$8

Amaretto, Coffee Liqueur, Light Cream

**IRISH MONK MARTINI** \$8

Frangelico, Irish Cream, Dark Crème de Cacao,  
Light Cream

**CHOCOLATE COVERED CHERRY-TINI** \$8

Godiva Dark Liqueur, Irish Cream, Vodka, Cherry Juice

**BRANDY ALEXANDER MARTINI** \$8

Brandy, Dark Crème de Cacao, Light Cream

### AFTER DINNER DRINKS

**B&B** \$6

Blend of Brandy and Benedictine

**LEMONCELLO** \$6

Natural liqueur of lemon peels served chilled

**GRAPPA** \$8

An Italian eau de vie of fermented grape skins

**ICE WINE** \$6

St. Chapelle Ice Wine, Idaho

A great pairing with blue cheese crumbles

### PORT

Ramos Pinto Tawny \$4

Ramos Pinto 10 Yr. Tawny \$9

Heitz Inc. Grade Ruby Port \$7