



## HOUSE LIBATIONS



## AFTER DINNER



### Specialty Cocktails

#### The Downing 11

*Makers Mark, sweet vermouth, Angostura bitters, splash of maple syrup*

#### Mule Française 11

*Stoli, Grand Marnier, ginger beer and fresh lime*

#### Lavender Seventy-Five 11

*Kettle One Vodka, fresh squeezed lemon, lavender syrup, bubbles*

#### La Lumiere 11

*Breckenridge Bourbon, fresh squeezed lemon, sugar, Pinot Noir float*

#### Rafraîchir 11

*Bombay Sapphire Gin, St. Germain, fresh lemon, sparkling water, splash of cranberry*

#### Kir Royal 11

*Bubbles, crème de cassis*

### \$ 7 Brews

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Kronenbourg 1664 (France)

Kronenbourg 1664 Blanc (France)

Paulaner (Germany)

Carlsberg (Denmark)

Deschutes Black Butte Porter (Oregon)

Kaliber Non- Alcoholic

### Single Malts & Blends

Dewars White Label	\$9
Glenlivet 12 Yr	\$13
Balblair 10 Yr	\$15
Lagavulin 16 Yr	\$15
Balvenie doublewood 12 Yr	\$14
Bunnahabhain 12 Yr	\$18
Johnnie Walker Black	\$10
Johnnie Walker Blue	\$45
Macallan 12 yr	\$15

### Dessert

#### Crepe Suzette 9

Vanilla ice cream

#### Lemon Tart 9

Blueberry compote, Chantilly

#### Vanilla Bean Crème Brulee 9

Fresh Berries

#### Warm Molten Chocolate Cake 10

Chocolate ice cream, cocoa nibs

#### Homemade Ice Cream 3

Ask for today's selections

#### Homemade Sorbet Trio 6

Ask for today's selections

#### Beignets 8

Chocolate sauce, crème anglaise



### After Dinner Drinks

Dows Ruby Port	\$10
Taylor Fladgate 10 yr Tawny	\$12
Dows 10 yr Tawny	\$14
Hartley & Gibson's Sherry	\$12
Oloroso Sherry	\$12
Sauternes	\$10
Remy Martin V.S.O.P	\$10
Sambuca	\$8
Kahlua	\$8
Bailey's	\$9
Grand Marnier	\$9
Café Americano	\$3/4
Espresso	\$3/4
Cappuccino	\$4

