

desserts

Vanilla Crème Brûlée

Louis' White Chocolate Pecan Bread Pudding

bananas, rum caramel sauce,
homemade vanilla ice cream

Big Bear Brownie

chocolate chips, walnuts,
homemade vanilla ice cream

Olive Oil Cake

lemon curd, kumquat marmalade,
whipped cream

Coffee Cheesecake

chocolate graham cracker crust, whipped cream

Butterscotch Pretzel Blondie

pretzel white chocolate crumble, toffee sauce,
homemade vanilla ice cream

Specialty cakes made by our pastry chef can be pre-ordered.

Cakes or outside desserts may be brought in for a \$25 fee.

liqueurs, cognacs, etc

Amaretto DiSaronno	Grand Marnier
B & B	Hennessey
Bailey's Irish Cream	Kahlua
Caravella Limoncello	Pernod
Chambord	Pimm's No. 1
Cointreau	Remy Martin vsop
Couvoisier	Rum Chata
E&J Brandy	Sambuca
Evangeline's Praline Liqueur	Tia Maria
Frangelico	

dessert wines, ports, etc

Carmes de Rieussec Sauternes
Warre's "Otima" 10yr. Tawny Port
Graham's Six Grapes Port
Graham's 20yr. Tawny Port
Envy Late Harvest Petit Sirah
Hopler Trocken beerenauslese 2017
Weinrieder Beerenauslese Chardonnay 2013
Broadbent Rainwater Madeira
Domaine Bellegarde Jurançon

dessert cocktails

Good Karma

Cathead Raspberry,
Chambord,
Frangelico, Coffee

Praline with it, Rock with it

Rye Whiskey,
Evangeline's Praline liqueur,
black walnut bitters