

single malt scotch

- balvenie doublewood 12 year
- balvenie portwood 21 year
- glenfiddich 15 year
- glenlivet 12 year
- lagavulin 16 year
- laphroaig 10 year
- macallan 12 year
- macallan 18 year
- macallan rare cask
- oban 14 year

small batch

bourbon and rye

- basil hayden
- bookers
- bulleit rye
- knob creek
- templeton rye
- whistlepig rye 10 year
- whistlepig “the boss hog” rye
- woodford reserve

utah’s own

high west distillery

- american prairie
- double rye
- rendezvous rye

cordials & liqueurs

- b&b
- baileys
- campari
- chambord
- cointreau
- di saranno amaretto
- drambuie
- dubonnet
- frangelico
- galliano
- godiva chocolate
- grand marnier
- kahlua
- lillet blanc
- lillet rouge
- sambuca
- tuaca

desserts

CARAMELIZED BANANA CREAM PIE

creamy white chocolate banana custard in our flaky crust, topped with caramelized bananas

CHEESECAKE

creamy homemade cheesecake served with fresh berries

CRÈME BRULÉE

the classic creole egg custard, topped with fresh berries and mint

KEY LIME PIE

served in a graham cracker crust, topped with sweetened sour cream and lime zest

BREAD PUDDING

our definitive version of a traditional new orleans favorite served with chopped apples and raisins, topped with your choice of whiskey sauce or sweet cream sauce

FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE

a celebration of natural flavors, simple and simply sensational

CHOCOLATE DUO

molten belgian chocolate cake aside a light chocolate custard with fresh berries and sweet cream

HAAGEN-DAZS ICE CREAM AND SORBET

coffees

ESPRESSO CAPPUCCINO FRENCH PRESS COFFEE

RUTH'S COFFEE

bailey's irish cream, frangelico, and brandy, served in a coffee glass drizzled with chocolate syrup and topped with whipped cream

IRISH COFFEE

jameson irish whiskey, coffee liqueur, and coffee topped with whipped cream

ITALIAN COFFEE

di saronno amaretto and coffee topped with whipped cream

MEXICAN COFFEE

jose cuervo tequila, kahlua, and coffee topped with whipped cream

dessert cocktails

ESPRESSO MARTINI

bailey's, vanilla vodka and gran marnier shaken with espresso and drizzled with chocolate, served up

KEY LIME PIE MARTINI

ketel one citroen, vanilla vodka, lime juice and cream shaken and served up with a graham cracker crust rim

dessert wines, ports & sherries

chat cantegril, sauternes, 2013
far niente, dolce, 2009
kiona, blanc ice wine, 2014
quady elysium, 2013
quady essencia, 2013

dow tawny
fonseca bin 27
graham six grapes
graham 20 yr tawny
graham 30 yr tawny
taylor fladgate 10yr tawny
taylor fladgate lbv

sandeman character sherry
sandeman armada cream sherry

cognacs & armagnacs

courvoisier vsop
hennessy vs
hennessy vsop
hennessy paradis
larassingle armagnac vsop
remy martin vsop
remy martin xo