

D E S S E R T S

| | | | |
|---|-----------|--|-----------|
| Original Butter Pie | 10 | Banana Ice Cream Sandwich | 12 |
| Warm Butter Pie with Cinnamon Sugared Pecans, Powdered Sugar and Caramel | | Warm Spiced Cookie, Banana Pudding Ice Cream, Butterscotch Crumble, and Warm Cookie Butter | |
| Meyer Lemon Chiffon | 12 | Apple Zuccotto | 13 |
| Lemon Custard, Chantilly, and Blackberries | | Sweet Cinnamon Apple Ricotta Cream Layered with Sponge Cake, Topped with Cinnamon Toast Crunch and Baked Apple Chips | |
| Bread Pudding | 12 | Jeff Ruby's Very Own Cheesecake | 10 |
| Maple Sweet Potato Custard, Spice Cake, Candied Pecans, Toasted Marshmallow, Signature Blend Woodford Reserve Caramel Ice Cream | | Selection Of Sauces | |
| Four Layer Chocolate Cake | 14 | The Bourbon Barrel Ruby Cigar | 18 |
| Chocolate Ganache, Port Wine Fudge Frosting | | Signature Blend Blantons Chocolate Truffle, Signature Blend Woodford Chocolate Mousse, Cookies and Cream Ash, and Caramel Corn | |
| Tiramisu | 12 | Peanut Butter Pie | 10 |
| Classic Tiramisu with Espresso Mascarpone Cream, Baileys Ice Cream, Espresso Whipped Cream, and Graham Cracker Coffee Crumble | | With Chocolate Ganache | |
| Vanilla Bean Crème Brûlée | 10 | Three Layer Carrot Cake | 10 |
| Seasonal Berries | | With Caramel Sauce | |

H O U S E - M A D E I C E C R E A M S

8 Each

Pistachio
Seasonal Sorbet

Chocolate Peanut Butter Cup

Vanilla Bean
Cookies & Cream

A F T E R D I N N E R D R I N K S

| | | | |
|---|-------------|---|-----------|
| Jeff Ruby's Signature Blend Coffee | 3 | Irish Coffee | 12 |
| Sugar Cane Process Columbian Decaf | | Jeff Ruby's Signature Blend Coffee with Tullamore Dew Irish Whiskey & Whipped Cream | |
| Cappuccino | 5 | Cafè Affogato | 7 |
| Espresso | | Vanilla Bean Ice Cream and Espresso | |
| Double Espresso | 6.25 | Keoke Coffee | 13 |
| Hot Tea Selection | | Jeff Ruby's Signature Blend Coffee with Brandy and Creme de Cacao | |
| Cafè Latte | 5 | | |

Pastry Chef Koby Kunkel

Proud To Partner With Local Roaster



DESSERT WINES

| | Glass | Bottle |
|--|-------|--------|
| Late Harvest Blend, Far Niente Dolce, 2010, US (375 mL) | 21 | 125 |
| Muscat, Mondavi Moscato d'Oro, 2014, US (375 mL) | 9 | 50 |
| Tokaji Aszu, Royal Tokaji 5 Puttonyos, 2009, HU (500 mL) | 16 | 120 |
| Ice Wine, Inniskillin Vidal, 2014, CA (375 mL) | 22 | 135 |

P O R T

| | |
|-----------------------------|----|
| Fonseca Bin 27 | 10 |
| Fonseca Bin 2000 (375 mL) | 15 |
| Taylor Fladgate 10 yr Tawny | 12 |
| Taylor Fladgate 20 yr Tawny | 18 |
| Taylor Fladgate 30 yr Tawny | 27 |
| Taylor Ruby | 9 |
| Warre's LBV 2001 | 11 |

M A D E I R A

| | |
|-----------------------|----|
| d'Oliveiras Boal 1968 | 28 |
| d'Oliveiras Boal 1983 | 24 |

C O G N A C

| | |
|--|------|
| Courvoisier VS | 10 |
| Courvoisier VSOP | 13 |
| Courvoisier Napoleon | 25 |
| Hennessy VS | 11 |
| Hennessy VSOP | 16 |
| Martell Cordon Bleu | 24 |
| Martell XO | 40 |
| Remy Martin VSOP | 16 |
| Remy Martin 1738 | 15.5 |
| Remy XO | 37 |
| Remy Martin Louis XIII (priced by the ounce) | 225 |