

## D E S S E R T S

<b>Bourbon Pecan Bar</b>	12	<b>Vanilla Bean Crème Brûlée</b>	10
Traditional Pecan Pie Spiked with Bourbon, Served with Maple Bourbon Ice Cream and Salted Caramel		Seasonal Berries	
<b>Peppermint Mocha Tiramisu</b>	12	<b>Three Layer Carrot Cake</b>	10
Coffee-Soaked Ladyfingers, Sweet Mascarpone, Marsala, and Peppermint, Served in a Dark Chocolate Coffee Cup		With Caramel Sauce	
<b>Jack Daniel's Truffle Cake</b>	14	<b>GooGoo Cluster Ice Cream Pie</b>	12
Layers of Brownie, Chocolate Cake, Chocolate Fudge Icing, and Jack Daniel's Ganache, Topped with a Jack Daniel's Butter Sauce and a Jack Daniel's Chocolate Truffle		Oreo Crust, with Layers of Caramel Ice Cream, Marshmallow, and Milk Chocolate Ganache with Candied Peanuts, Topped with a Miniature GooGoo Cluster	
<b>Ricotta Donuts</b>	10	<b>Jeff Ruby's Very Own Cheesecake</b>	10
Served with Mocha Anglaise, Bourbon Anglaise, and Mixed Berry Sauce		Selection Of Sauces	
		<b>Pumpkin Pot de Crème</b>	12
		Pumpkin Custard with a Hint of Bourbon, Topped with Caramel, Sea Salt, Candied Pecans, and Pumpkin Bread	

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

8 Each

Vanilla Bean  
Cookies & Cream

Salted Caramel Swirl

Seasonal Sorbet  
Seasonal Ice Cream

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

<b>Jeff Ruby's Signature Blend Coffee</b>	3	<b>Espresso</b>	4.25
<b>Sugar Cane Process Columbian Decaf</b>	3	<b>Double Espresso</b>	6.25
<b>Capuccino</b>	5	<b>Irish Coffee</b>	12
<b>Mexican Coffee</b>	12	Jeff Ruby's Signature Blend Coffee with Tullamore Dew Irish Whiskey & House-Made Chantilly Cream, Tableside Preparation	
Jeff Ruby's Signature Blend Coffee with Patrón XO and House-Made Chantilly Cream			

Proud To Partner With Nashville Roaster



Pastry Chef Amber Nate

# D E S S E R T W I N E S

	<i>Glass</i>	<i>Bottle</i>
<b>Inniskillin Vidal, 2014</b> (375 mL)	32	126
<b>Jackson Triggs Vidal, 2014</b> (187 mL)	26	52
<b>Dr. Loosen Reisling Eiswein, 2012</b> (187 mL)	47	94
<b>Dolce, 2009</b> (375 mL)	21	125
<b>Beringer Nightingale, 2013</b> (375 mL)	21	84
<b>Chateau Graves Sauternes, 2015</b> (375 mL)	13	52

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# P O R T

	<i>Glass</i>	<i>Bottle</i>
<b>Graham's Six Grapes Reserve, NV</b> (750 mL)	7	55
<b>Fonseca Bin 27, NV</b> (750 mL)	7	55
<b>Taylor Fladgate 10 Tawny, NV</b> (750 mL)	10	77
<b>Taylor Fladgate 20 Tawny, NV</b> (750 mL)	16	129
<b>Taylor Fladgate 30 Tawny, NV</b> (750 mL)	41	327
<b>Taylor Fladgate 40 Tawny, NV</b>	60	480
<b>Taylor Fladgate 325th Anniversary Tawny</b>	29	229
<b>Quinta do Noval Ruby, NV</b> (750 mL)	6	48
<b>Quinta do Noval Tawny 10, NV</b> (750 mL)	9	70
<b>Quinta do Noval Tawny 20, NV</b> (750 mL)	25	195

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# C O G N A C

	<i>2 oz.</i>
<b>Courvoisier VS</b>	11
<b>Courvoisier VSOP</b>	16
<b>Courvoisier XO</b>	33
<b>Hennessy VS</b>	13
<b>Hennessy VSOP Privilège</b>	20
<b>Hennessy XO</b>	55
<b>Martel Cordon Bleu</b>	33
<b>Remy 1738</b>	20
<b>Remy Louis XO</b>	45
<b>Remy Louis XIII</b> (½ oz.)	110
<b>Remy Louis XIII</b> (1 oz.)	225
<b>Remy Louis XIII</b> (2 oz.)	450