

## D E S S E R T S

<p><b>Jameson Brownie Pie</b> 13 Chocolate Filling with Jameson in a Flaky Espresso Pie Crust, With Bailey's Irish Cream Ice Cream and Chantilly Cream</p>		<p><b>GooGoo Cluster Ice Cream Pie</b> 12 Oreo Crust, with Layers of Caramel Ice Cream, Marshmallow, and Milk Chocolate Ganache with Candied Peanuts, Topped with a Miniature GooGoo Cluster</p>
<p><b>Jeff Ruby's Very Own Cheesecake</b> 10 Selection Of Sauces</p>		<p><b>Ricotta Donuts</b> 10 Served with Mocha Anglaise, Bourbon Anglaise, and Mixed Berry Sauce</p>
<p><b>Jack Daniel's Truffle Cake</b> 14 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</p>		<p><b>Funnel Cake Sundae</b> 10 Vanilla Batter Deep Fried, Served with Vanilla Ice Cream and Seasonal Sauces</p>
<p><b>Three Layer Carrot Cake</b> 10 With Caramel Sauce</p>		<p><b>Vanilla Bean Crème Brûlée</b> 10 Seasonal Berries</p>

## 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

Coffee  
Seasonal Sorbet

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

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

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

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

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## C O G N A C

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	<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

**Remy Martin Louis XIII**

225 Per Ounce

Poured & Served Tableside • Choose 1, 1.5, or 2 Ounce Pour