

# AFTER DINNER

## CLASSICS

13 EACH

### Butter Pie

Cinnamon Sugar Pecans,  
Powdered Sugar, Caramel  
*À La Mode* 4

### Vanilla Bean Crème Brûlée

Seasonal Berries

### Jeff Ruby's Very Own Cheesecake

Blackberries,  
Orange-Cranberry Sauce

### Buckeye Cake

Chocolate Cake, Peanut Butter Mousse,  
Scarlet Berry Cake, Crushed Peanuts,  
Chocolate Ganache

16

### Popcorn Ice Cream

On The Cob, Kettle Corn,  
Blueberry Compote

15

### Cinnamon Roll Bread Pudding

Warm Caramel Cream, Cinnamon Crunch,  
Citrus Cream Cheese Ice Cream

15

### Apple Pies

Hand Pies, Served *À La Mode*

15

### House-Made Ice Creams

Cookies & Cream, Vanilla Bean,  
Bourbon Eggnog, Seasonal Sorbets

8

### Bourbon Chocolate Pecan Pie

Vanilla Ice Cream, Chocolate Ganache

14

### Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing

15

## AFTER DINNER DRINKS

### Mission Coffee Co. French Press

10

### Espresso

4.25

### Mission Coffee Co. French Press Decaf

10

### Double Espresso

6.25

### Irish Coffee

Tullamore Dew Irish Whiskey,  
Chantilly Crème

13

### Cappuccino

5

### Mexican Coffee

Patron XO, Chantilly Crème

13

## DESSERT WINES

	GLASS	BOTTLE
Late Harvest Blend, Far Niente Dolce, 2010, US (375 mL)	19	120
Tokaji Aszu, Royal Tokaji 5 Puttonyos, 2009, HU (500 mL)	16	120
Ice Wine, Inniskillin Vidal, 2014, CA (375 mL)	22	135
Late Harvest Blend, Clarendelle Amber Wine	9	-

## PORT

Fonseca 'Bin 27' Ruby	11
Taylor Fladgate 2007	18
Taylor Fladgate 10 yr Tawny	12
Taylor Fladgate 20 yr Tawny	17
Taylor Fladgate 30 yr Tawny	25
Graham's LBV	13

## MADEIRA

D'Oliveira Boal 1968	28
Rare Wine Co. 'Charleston Sercial'	12
Rare Wine Co. 'New York Malmsey'	12

## COGNAC & BRANDY

Boulard Calvados	14	Martel Cordon Bleu	31
Courvoisier VS	12	Martel XO	50
Courvoisier VSOP	15	Remy Martin VSOP	18
Hennessey VS	14	Remy Martin 1738 Accord Royal	18
Hennessey Privilege VSOP	18	Remy Martin XO	70
Hennessey XO	69		

### Remy Martin Louis XIII

285 Per Ounce

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