

AFTER DINNER

CLASSICS

14 EACH

Butter Pie

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

Vanilla Bean Crème

Brûlée *GLUTEN-FREE*
Seasonal Berries

Jeff Ruby's Very Own

Cheesecake *GLUTEN-FREE*
Whipped Cream,
Mixed Berry Sauce

Espresso Chocolate Cake

16

Winter Rose

Amaretto Cream, Cherry Compote,
Chocolate Cake, and a Nitro Rose

18

Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing

15

Chocolate Chip Skillet Cookie

Vanilla and Chocolate Ice Cream, Brown Butter,
Maldon Sea Salt

17

Blackberry Pie

Fresh Blackberry Compote,
Cranberry Vanilla Ice Cream

16

Peanut Butter Pie

Peanut Butter Mousse, Oreo Crust,
Chocolate Ganache, Chantilly Cream,
Crushed Peanuts

14

House-Made Ice Creams

Cookies & Cream, Vanilla Bean,
Seasonal Ice Cream & Sorbet

9

RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

Air Ruby 75

Chocolate Cake, Chocolate Mousse,
Salted Caramel Crispy Pearls,
Chambord Crème,
Cognac-Caramel Sauce

House of Ruby 75

Strawberry Mousse, French Vanilla Cake,
Shortbread Crunch,
St. Germain-Strawberry Coulis,
Milk Chocolate-Passion Fruit Ganache

AFTER DINNER DRINKS

Jeff Ruby's Signature Blend Coffee	5.5	Irish Coffee	14
Jeff Ruby's Signature Blend Decaf	5.5	Jeff Ruby's Signature Blend Coffee, Tullamore Dew Irish Whiskey, Chantilly Crème	
Cappuccino	6.5		
Espresso	4.25		

DILLON'S ESPRESSO MARTINI 16

Ketel One Vodka, Kahlua, Carabello Cold Brewed,
Simple Syrup, Nitro Infused

DESSERT WINES

Late Harvest Blend, Far Niente Dolce 25 150
2008, US (375 mL)

PORT & MADIERA

Taylor Fladgate 10 Year Tawny 12
Taylor Fladgate 20 Year Tawny 17
Taylor Fladgate 30 Year Tawny 25
Rare Wine Co. Charleston Sercial 12

SPIRITED & DIGESTIVES

Hennessey VS	14	Nonino Amaro	18
Hennessey Privilege VSOP	18	Amaro Montenegro	18
Hennessey XO	69	Caravella Lemoncello	10
Remy Martin XO	70	Boone County Distilling 'Bourbon Cream'	11

Remy Martin Louis XIII

350 PER OUNCE

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

PROUD TO
PARTNER WITH

