

# AFTER DINNER

## CLASSICS

<b>Jeff Ruby's Very Own Cheesecake</b> 13 Spiced Cherry Sauce, Blackberries	<b>Vanilla Bean Crème Brûlée</b> 13 Seasonal Berries	<b>Butter Pie</b> 13 Cinnamon Sugar Pecans, Powdered Sugar, Caramel <i>À La Mode</i> 4	<b>Seasonal Butter Pie</b> 17 Apple Compote, Salted Caramel, Brown Butter Crumble, Apple Riesling Sherbet
<b>Chocolate Port Wine Cake</b> 16 Chocolate Cake, Fudge Icing, Raspberry Sauce, Port Wine Reduction	<b>Baked Alaska</b> 20 Mango Ice Cream, Pineapple-Rum Sauce, Flambéed Tableside		
<b>PB &amp; J</b> 14 Peanut Butter Mousse, Blackberry Compote, Granola, Toffee, Blackberry Merlot Sorbet	<b>Kiss From A Rose</b> 18 Milk Chocolate Creméux, Cocoa, Dark Chocolate Ganache, Raspberry, Roses		
<b>Three Layer Carrot Cake</b> 15 Warm Caramel Cream Cheese Icing	<b>Ricotta Donuts</b> 14 Espresso Caramel, Maple Anglaise		
<b>JR Cigar</b> 24 Bourbon Chocolate Ice Cream, Oreo Ash, Smoked Crumble, Bourbon Pot de Crème	<b>House-Made Ice Creams</b> 8 Cookies & Cream, Apple Pie, Vanilla Bean, Ja'Marr Crunch, Tee's Banana Butter Pie, Seasonal Sorbets		

## RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

<b>Air Ruby</b> 75 Chocolate Cake, Chocolate Mousse, Salted Caramel Crispy Pearls, Chambord Crème, Cognac-Caramel Sauce	<b>Ruby Vuitton</b> 75 Lemon Mousse, Champagne Citrus Cake, Berry Reduction, Milk Chocolate- Passionfruit Ganache	<b>Bananas Foster</b> 30 Flambéed Bananas, Walnuts, Hazelnut Syrup, Cinnamon, Vanilla Bean Ice Cream
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## AFTER DINNER DRINKS

<b>Jeff Ruby's Signature Blend Coffee</b>	4	<b>Irish Coffee</b>	13
<b>Mexican Mountain Water Process Decaf Cappuccino</b>	4	Jeff Ruby's Signature Blend Coffee, Tullamore Dew Irish Whiskey, Chantilly Crème	
	6.5		
<b>Espresso</b>	4.25	<b>Mexican Coffee</b>	13
<b>Double Espresso</b>	6.25	Jeff Ruby's Signature Blend Coffee, Patron XO, Chantilly Crème	

## DESSERT WINES

	GLASS	BOTTLE
<b>Late Harvest Blend, Far Niente Dolce</b> 2008, US (375 mL)	19	120
<b>Sauternes, Château de Rolland</b> 2011, FR (750 mL)	10	120

## P O R T

<b>Sandeman Founders Reserve 'Ruby'</b>	12
<b>Fonseca Bin 27 'Ruby'</b>	11
<b>Quinta do Noval 10 Year Tawny</b>	11
<b>Taylor Fladgate 10 Year Tawny</b>	12
<b>Fonseca 20 Year Tawny</b>	17
<b>Taylor Fladgate 20 Year</b>	17
<b>Taylor Fladgate 30 Year Tawny</b>	25
<b>Quinta do Noval LBV</b>	14

## M A D E I R A

<b>Rare Wine Co. Charleston Sercial</b>	12
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## S P I R I T E D

<b>Boone County Distilling 'Bourbon Cream'</b>	11
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## COGNAC & BRANDY

<b>Courvoisier VS</b>	18	<b>Hennessey XO</b>	90	<b>Martel XO</b>	90
<b>Courvoisier VSOP</b>	22	<b>Larressingle XO</b>	39	<b>Remy Martin VSOP</b>	22
<b>Hennessey VS</b>	23	<b>Armagnac</b>		<b>Remy Martin XO</b>	70
<b>Hennessey Privilege VSOP</b>	35	<b>Martel Cordon Bleu</b>	55		

**Hennessey Paradis**  
240 PER OUNCE

**Hennessey Paradis Impérial** 300 PER OUNCE

**Remy Martin Louis XIII**  
350 PER OUNCE

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