

AFTER DINNER

CLASSICS

14 EACH

Butter Pie

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

Jeff Ruby's Very Own

Cheesecake GLUTEN-FREE
Whipped Cream,
Mixed Berry Sauce

Vanilla Bean Crème

Brûlée GLUTEN-FREE
Seasonal Berries

Chocolate Chip Skillet Cookie

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

17

Espresso Chocolate Cake

16

Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing

15

House-Made Ice Creams

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

9

RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

Ruby Vuitton

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

75

Air Ruby

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

75

LEYLA DAVIS || PASTRY CHEF

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	
Espresso	4.25		
Cappuccino	6.5		

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)		
Tokaji Aszu, Royal Tokaji 5 Puttonyos	16	120
2009, HU (500 mL)		
Late Harvest Blend, Clarendelle Amber		9

PORT

Rare Wine Co. Charleston Sercial	12
Rare Wine Co. New York Malmsey	12

SPIRITED & DIGESTIVES

Hennessey VS	23	Remy Martin XO	70	Boone County Distilling	11
Hennessey Privilege VSOP	35	Nonino Amaro	18	'Bourbon Cream'	
Hennessey XO	90	Amaro Montenegro	18	Caravella Lemoncello	10

Remy Martin Louis XIII

350 PER OUNCE

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

PROUD TO
PARTNER WITH

