

# 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

### Espresso Chocolate Cake

16

### Chocolate Chip Skillet Cookie

17

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

### Three Layer Carrot Cake

15

Warm Caramel Cream Cheese Icing

### House-Made Ice Creams

9

Cookies & Cream, Vanilla Bean,  
Seasonal Ice Creams & Sorbets

### Ricotta Donuts

14

Vanilla Bean Anglaise, Salted Caramel

## RUBY RESERVE

*SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM*

### Boot Scootin' Ruby

85

Caramel Corn Mousse, Butter Pie Chunks,  
Salted Caramel, Crushed Pecans,  
Blueberry Compote, Nelson's Green Brier  
Sour Mash Whiskey, Caramel Sauce

### Air Ruby

80

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

### Bananas Foster

30

Flambéed Bananas, Walnuts, Hazelnut Syrup,  
Cinnamon, Vanilla Bean Ice Cream

### Ruby Vuitton

80

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

## AFTER DINNER DRINKS

<b>Jeff Ruby's Signature Blend Coffee</b>	5.5
<b>Jeff Ruby's Signature Blend Decaf</b>	5.5
<b>Cappuccino</b>	6.5
<b>Espresso</b>	4.25

<b>Irish Coffee</b>	14
JR Signature Blend Coffee, Tullamore Dew Irish Whiskey, Chantilly Crème	

<b>Dillon's Espresso Martini</b>	16
Ketel One Vodka, Kahlua, Carabello Cold Brewed, Simple Syrup, Nitro Infused	

## DESSERT WINES

<b>Inniskillin Vidal 2019 (375 mL)</b>	32	126
<b>Jackson Triggs Vidal 2022 (187 mL)</b>	26	52
<b>Dr. Loosen Reisling Eiswein 2016 (187 mL)</b>	47	94
<b>Late Harvest Blend, Far Niente Dolce</b>	25	150
2017, US (375 mL)		
<b>Chateau Graves Sauternes 2018 (375 mL)</b>	13	52

## PORT

<b>Taylor Fladgate 10 Tawny</b>	10
<b>Taylor Fladgate 20 Tawny</b>	16
<b>Taylor Fladgate 30 Tawny</b>	41

## SPIRITED & DIGESTIVES

<b>Hennessy VS</b>	14
<b>Hennessy VSOP 'Privilège'</b>	20
<b>Hennessy XO</b>	69
<b>Remy Martin '1738'</b>	20
<b>Nonino Amaro</b>	18

<b>Amaro Montenegro</b>	18
<b>Boone County Distilling 'Bourbon Cream'</b>	12
<b>Caravella Lemoncello</b>	10

### Remy Martin Louis XIII

350 Per Ounce

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

PROUD TO PARTNER WITH 8<sup>TH</sup> AND ROAST

PRICES LISTED DO NOT INCLUDE THE MANDATORY 15% LIQUOR TAX AND 9.25% SALES TAX