PROUD TO BE FAMILY OWNED & OPERATED

THE PRECINCT®
BY JEFF RUBY

CLASSICS

14 EACH

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

JEFF RUBY'S VERY OWN CHEESECAKE *GF*
Whipped Cream, Mixed Berry Sauce

VANILLA BEAN CRÈME BRÛLÉE *GF*
Seasonal Berries

CHOCOLATE FUDGE CAKE 16
Layers of Dark Chocolate Cake, Fudge Frosting, Milk Chocolate Ganache

THREE LAYER CARROT CAKE 15
Caramel Cream, Caramelized Pineapple Chutney

PEANUT BUTTER PIE 14
Peanut Butter Mousse, Oreo Crust, Chocolate Ganache, Chantilly Cream, Crushed Peanuts

FLOWER POT DE CREME 16
Dark Chocolate Cremeux, Chocolate Cake, White Chocolate Flowers, Raspberry Pearls, Oreo Soil, Gummy Worms

KEY LIME PIE 16
Summer Berries, Chantilly Cream

HOUSE-MADE ICE CREAMS 9
Cookies & Cream, Vanilla Bean, Seasonal Ice Cream & Sorbet

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

RUBY VUITTON 75
Strawberry Mousse, French Vanilla Cake, Shortbread Crunch, St. Germain-Strawberry Coulis, Milk Chocolate-Passion Fruit Ganache

SHANNON LING, PASTRY CHEF

AFTER DINNER DRINKS

JEFF RUBY'S SIGNATURE BLEND COFFEE 5.5

JEFF RUBY'S SIGNATURE BLEND DECAF 5.5

ESPRESSO 4.25

CAPPUCCINO 6.5

IRISH COFFEE 14
Jeff Ruby's Signature Blend Coffee, Chantilly Cream, Tullamore Dew Irish Whiskey

DILLON'S ESPRESSO MARTINI 16
Ketel One Vodka, Kahlua, Carabello Cold Brewed, Simple Syrup, Nitro Infused

DESSERT WINES

LATE HARVEST BLEND, FAR NIENTE DOLCE *GL* 25 *BT* 150
2008, US (375 mL)

PORT

TAYLOR FLADGATE 10 YEAR TAWNY 12

TAYLOR FLADGATE 20 YEAR 17

TAYLOR FLADGATE 30 YEAR TAWNY 25

SPIRITED & DIGESTIVES

HENNESSEY VS 23

HENNESSEY VSOP 35

HENNESSEY XO 90

REMY MARTIN XO 70

NONINO AMARO 18

AMARO MONTENEGRO 18

BOONE COUNTY BOURBON CREAM 11

CARAVELLA LEMONCELLO 10

REMY MARTIN LOUIS XIII
350 PER OUNCE
Poured and Served Tableside • 1, 1.5, or 2 Ounce Pour Avaliable

GF: Gluten-Free

PROUD TO PARTNER WITH CARABELLO COFFEE