

## DESSERTS



**Banana Cheesecake \$7**  
with caramel and bruleed bananas

**Chocolate Banana Egg Roll \$7**  
peanut butter chocolate chip ice cream

**Vegan Strawberry "Cream" Layer Cake \$6**  
layers of moist vegan yellow cake  
& sweetened strawberries topped with light n' fluffy frosting

**Chocolate Volcano Cake \$8**  
warm chocolate cake, caramel sauce  
& vanilla bean ice cream

**Brandy Fruit Foster \$9**  
sautéed bananas, strawberries, pineapple,  
brown sugar, brandy & cinnamon ice cream

### Dessert Bento Box \$14

Great for Sharing!

chocolate banana egg roll with peanut butter chocolate chip ice cream,  
fuji apple wontons with ginger ice cream & chocolate volcano cake

**Banana Tempura \$5**  
chocolate & honey drizzle

**Fuji Apple Wontons \$7**  
five spice scented fuji apples, brown sugar  
& ginger ice cream

### Sorbets \$5

tangerine • blueberry • mango

### Mochi \$5

Japanese ice cream rolled in rice flour



Never Settle.

## COFFEE



**Toasted Almond \$7**  
kahlua, amaretto disaronno with half & half

**Magic Coffee \$8**  
grand marnier, kahlua, & baileys

**Iced Vietnamese Coffee \$5**  
chicory coffee, sweetened condensed milk

## COGNAC & PORTS

<b>Hennessy VS 80</b>	<b>\$8</b>
<b>Remy Martin VSOP</b>	<b>\$12</b>
<b>Fonseca Bin No. 27</b>	<b>\$7</b>
<b>Taylor Fladgate 10 yr</b>	<b>\$8</b>
<b>Fonseca 20 yr</b>	<b>\$18</b>

## DESSERT WINES

<b>Jackson Triggs Vidal Icewine</b>	<b>187 mL</b>	<b>\$45</b>
<b>Inniskillin Cabernet Franc Icewine</b>	<b>375 mL</b>	<b>\$180</b>

## AFTER DINNER CORDIALS

**Amaretto DiSaronno**  
**Drambuie**  
**Frangelico**  
**Grand Marnier**  
**Kahlua**