

# DESSERTS

## **churros with hot chocolate sauce**

argentinean doughnuts served with  
ibarra chocolate dipping sauce

10

## **apple arroz con lech**

mexican rice pudding, caramelized granny smith apples

10

## **oreos fritos**

six battered deep fried oreos, served  
alongside house-made mint ice cream

9

## **butternut squash cheesecake**

organic butternut squash cheesecake with housemade  
cinnamon whipped cream

10

## **house-made sorbet trio**

mango, black berries & coconut

9

## **house-made ice cream trio**

bourbon vanilla, valrhona chocolate & dulce de leche

8

## **warm dark valrhona chocolate cake**

passion fruit coulis, served with  
bourbon vanilla ice cream

9

# AFTER DINNER DRINKS

## DESSERT WINES

<b>port</b>	sandeman, tawny 30 year, portugal	16
	sandeman porto 'founders reserve'	12
<b>sherry</b>	sandeman, 'character' (medium dry)	11
	sandeman, 'armada' (dulce), spain	11
<b>ice wine</b>	inniskillin, vidal, canada	15
	inniskillin, cabernet franc, canada	27

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## DESSERT COCKTAILS

### **puerto rican iced coffee**

don q oak barrel spiced  
rum, french roast coffee,  
condensed milk  
12

### **chocolate martini**

chopin rye vodka,  
bailey's irish cream,  
chocolate liquor,  
frangelico hazelnut  
12

## COFFEE & TEAS

### **steven smith teas**

jasmine silver tip,  
mao feng shui green tea,  
peppermint leaves,  
lord bergamot,  
herbal meadow,  
bungalow black tea 4

### **coffee**

espresso 4  
vanilla espresso 4  
brewed coffee 4