

DESSERT

ALL \$9

CHOCOLATE STOUT LAYER CAKE

MALTED MILK ICE CREAM,
CARAMELIZED BACON RICE CRISPIES

IRISH COFFEE CHEESECAKE

JAMESON CARAMEL CHANTILLY, HAZELNUT CRUMBLE

APPLE HAND PIES

RYE WHISKEY SABAYON

BROWN ALE CRÈME BRÛLÉE

BEER GLAZED RASPBERRIES,
TOASTED ORANGE-CARDAMOM POUND CAKE

BANANA BANOFFEE PARFAIT

VANILLA PUDDING, BANANA COMPOTE,
PRETZEL CRUMBLE, CHANTILLY

ICE CREAM & SORBET

CHOICE OF 3

MALTED MILK ICE CREAM, INNUS & GUNN ICE CREAM,
IBARRA CHOCOLATE ICE CREAM, TOASTED BARLEY ICE CREAM,
CRANBERRY YOGURT SHERBET, SPICED PEAR CIDER SORBET

BAKER'S BLOCK \$17

RASPBERRY LAMBIC COCOA NIB CARAMEL CORN,
CHERRY BEER MARSHMALLOW, BROWN ALE CRÈME BRÛLÉE,
APPLE HAND PIE, IRISH COFFEE CHEESECAKE,
CHOCOLATE STOUT TRIFLE, NUTELLA COOKIE, BANOFFEE TARTLET
-SERVES 2

COGNACS • MALTS • DIGESTIVES PORTS • DESSERT WINES

COURVOISIER VS	\$13	LAPHROAIG 18YR	\$40
HENNESSY VS	\$14	LAPHROAIG 25YR	\$110
REMY MARTIN XO	\$45	MACALLAN 18YR	\$50
BOURBON/RYE		MACALLAN 25YR	\$174
BASIL HAYDEN'S	\$15	OBAN 14YR	\$20
BOOKER'S	\$18	SPRINGBANK 10YR	\$16
BUFFALO TRACE	\$11	TALISKER 10YR	\$16
ST.GEORGE SINGLE MALT	\$18	YAMAZAKI 12YR	\$30
WILLETT ESTATE RYE	\$14	YAMAZAKI 18YR	\$45
IRISH		BLENDS	
JAMESON GOLD	\$25	BALLANTINE'S GOLD SEAL	\$12
REDBREAST 15YR	\$20	CHIVAS REGAL	\$12
SINGLE MALTS		CUTTY SARK	\$10
ARBEG 10YR	\$20	J. WALKER GOLD	\$32
ARBEG UIGEADAIL	\$26	J. WALKER BLUE	\$65
BALBLAIR 1989	\$32	DIGESTIVES	
BALVENIE 12YR DOUBLEWOOD	\$16	FERNET BRANCA	\$12
BALVENIE 14YR CARIBBEAN	\$18	CARPANO ANTICA	\$10
GLENFIDDICH 12YR	\$15	LILLET BLANC	\$11
GLENFIDDICH 15YR SOLERA	\$20	DOLLIN ROUGE, OR BLANC	\$10
GLENLIVET 15YR FRENCH OAK	\$18	PISCO 100	\$12
GLENMORANGIE 18YR	\$35	PORTS/DESSERT WINES	
GLENMORANGIE NECTAR D'ÒR	\$20	J.ORDOÑEZ "VICTORIA" O8 MOSCATO	\$16
GLENMORANGIE QUINTA RUBAN	\$14	GIANNI DOGLIA MOSCATO D'ASTI	\$9
HIGHLAND PARK 18YR	\$35	PELIT VEDRINES O7 SAUTERNES	\$15
JURA PROPHECY	\$20	FONSECA PORTO BIN #27	\$15
JURA SUPERSTITION	\$16	BROADBENT 5YR RESERVE MADEIRA	\$8
LAGAVULIN 16YR	\$20		

GENERAL MANAGER - RIADH BENAMEUR

PASTRY CHEF - REBECCA BILLS

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

A GRATUITY 18% WILL BE ADDED TO PARTIES OF 6 OR MORE.