



# Desserts

## Crème Brulée

a classic vanilla bean custard with a caramel crust  
\$7

## Pecan Carrot Cake

with cream cheese icing  
\$7

## Bittersweet Chocolate Cheesecake

sinfully rich  
\$7

## Lemon Blueberry Meringue Napoleon

lemon custard, blueberries & graham cracker crumble  
\$7

## Marsala Tiramisu

lady fingers, Marsala, mascarpone  
\$7

## Scooby Snack

caramel square, shortbread crust & chocolate drizzle  
\$5

Your server will be delighted to describe our dessert feature of the day.

*Windmills*  
CASUAL FINE DINING

# Specialty Coffees

(1-1/2oz) \$6.75

## Irish Chocolate

*Irish Cream & hot chocolate*

## Baileys Express

*Grand Marnier, Amaretto & Baileys*

## B-52

*Kahlua, Grand Marnier & Baileys*

## Toffee Coffee

*Dooley's Toffee Liqueur, Baileys & Long Espresso*

## Midnight Snow

*White Crème de Menthe & hot chocolate*

## Treasure Chest

*Godiva, Frangelico & Crème de Cacao*

## After Eight

*Crème de Menthe & Crème de Cacao*

## Toasted Almond

*Cognac & Amaretto*

## Grand Cappuccino

*Tia Maria, Grand Marnier & Cappuccino*

## Blueberry Tea

*Amaretto, Grand Marnier with tea on the side*

|                       |        |
|-----------------------|--------|
| Coffee & Tea .....    | \$1.95 |
| Herbal Tea .....      | \$2.25 |
| Cappuccino .....      | \$3.25 |
| Iced Cappuccino ..... | \$3.75 |
| Mochaccino.....       | \$3.95 |
| Espresso .....        | \$2.25 |
| Americano.....        | \$2.50 |
| Café au Lait.....     | \$4.00 |
| Hot Chocolate .....   | \$3.75 |

# Aperitifs

(2oz) \$4.95

*Dubonnet, Cinzano, Pernod*

# Sherry / Port

(2oz) \$4.95

*Fonseca, Harvey's Bristol Cream, Marsala, Tio Pepe*

# Cognac / Brandy

(1oz)

*Grappa, Calvaldos, Small Cask VSOP \$4.95*

*Couroisier VS, Remy Martin VSOP \$7.25*

# Windmills

CASUAL FINE DINING

