



After Dinner Selections

Cognacs & Brandies

Christian Bros. • 7	Grand Marnier 150 y.o. • 50
Courvoisier V.S. • 12	Rémy Martin V.S. • 15
Courvoisier V.S.O.P. • 20	Rémy Martin V.S.O.P. • 17.5
Grand Marnier • 9	Rémy Martin X.O. • 40
<i>Rémy Martin Louis XIII</i>	
.5oz • 90	1oz • 150 2oz • 280

Cordials & Liqueurs

Aperol • 10	Drambuie • 10	Patron XO • 9
B & B • 10	Frangelico • 8	Pernod Absinthe • 15
Bailey's • 8	Godiva • 9	Sambuca • 8
Campari • 8	Jagermeister • 8	Solerno • 8
Chambord • 9	Kahlua • 8	Southern Comfort • 7
Cointreau • 8	Caravella Limoncello • 8	St. Germaine's • 12
Disaronno • 9	Midori • 7	Tuaca • 8

Ports

Taylor Fladgate 20 y.o. Tawny • 20	Fonseca Porto Bin 27 • 12
Taylor Fladgate L.B.V. 2005 • 10	Fonseca Porto Ruby Port • 8
Penfolds Grandfather Fine Old Tawny • 25	

Dessert Wine

<i>Dolce</i>	
glass • 30	bottle • 125
<i>Chateau Cantegril Sauternes</i>	
glass • 14	bottle • 55
<i>Kings Estate Late Harvest Pinot Gris</i>	
glass • 8	bottle • 45

Champagne & Sparkling

Baby Piper 187ml • 18	Mumm Cuvee 187ml • 9
Chandon Brut 187ml • 13	Bollinger Brut 375ml • 70

Dessert Menu

*Tuaca Milkshake with
Lonesome Dove Signature Truffle*
12.00

*Tuaca-Cappuccino Flan with
Chocolate Espresso Beans and
Pichira Stick*

*Warm Ancho Chile Chocolate Cake
with Tomatillo Ice Cream
& Orange-Tequila Reduction*

*Fresh Mexican Doughnuts with
Cajeta, Chocolate & Blackberry Sauces*

*Ricotta Cheese Cake with
Balsamic Glazed Strawberries and
Tuile Basket*

*Red Velvet Roulade with
Mascarpone Cream and Chocolate Ganache*

*Fried Apple Pies with
Roasted Jalapeño Ice Cream*

10.00

CHEF / OWNER – TIM LOVE
PASTRY CHEF – KATIE SETTLE

Menu May Change Without Notice
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