



Double Espresso / 6
Cappuccino / 4.50
1

Desserts ~ 8

VANILLA CRÈME BRÛLE

Whipped Cream, Berries

BRICK OVEN BAKED MOLTEN CHOCOLATE COOKIE*

Dark Chocolate, Vanilla Bean Ice Cream

CLASSIC CHEESECAKE

Berry Compote, Whipped Cream

KEY LIME PIE

Raspberry Coulis

TIRAMISU

Espresso Soaked Ladyfingers, Mascarpone Cream

CHOCOLATE LAVA CAKE

Raspberry Coulis, Fresh Mint, Chantilly Cream

FRUIT COBBLER

Toasted Oat Crumble, ala mode

BLUEBERRY BREAD PUDDING

Warms Caramel, Crème Anglaise

ICE CREAM TRIO

*Please inquire with your server about today's
selections*

Alternative Endings

Espresso / 4

Latte / 4.50

After Dinner Cocktails ~ 12

Maggie's Coffee

Baileys, Kahlua, Chambord, Whipped Cream

Chocolate Decadence

*Whipped Cream Vodka, Godiva Dark & White
Chocolate Liqueur, Chocolate Curls*

Port Royal

*Cruzan Aged Dark Rum, Baileys,
Kahlua and Frangelico, Cream*

Magnolias 'Buena Vista' Irish Coffee

Irish Whiskey, Sugar, Whipped Cream

Port

Casanel Full Nelson (Virginia) / 8

Terra d'Oro Zinfandel (California) / 10

Smith & Woodhouse 10yr Tawny (Portugal)/10

Butler & Nephew 10yr White (Portugal)/9

Butler & Nephew 20yr Tawny (Portugal)/22

Dows 30yr Tawny (Portugal) / 29

Grahams 40yr Tawny (Portugal) / 39

Sherry

Veldespio Inocente Fino / 8

Lustau Papirusa Manznilla / 9

Lustau Los Arcus Amontillado / 9

Emilio Hidalgo Gobernador Oloroso / 9

Lustau East India Solera Reserve / 8

Pedro Ximenez Emilio Hidalgo (Spain) / 8

Lustau Capataz André Deluxe Cream / 8

Dessert Wine

Fabbioli Raspberry Merlot (Virginia)/ 8

Madeira Blandy's 5yr Malmsey (Madeira)/ 8

Sauternes Emotions de la Tour Blanche (FR)/ 10