

# AFTER DINNER

## HOMEMADE DESSERTS

### CRÈME BRULE

VANILLA AND LAVENDER CRÈME BRULE  
**\$14**

**DARK CHOCOLATE MOUSSE**  
**\$14**

### S'MORES BROWNIE SUNDAE

SERVED WITH A SCOOP OF VANILLA  
ICE CREAM, CHOCOLATE SAUCE  
**\$14**

**ARTISAN'S HOUSE ICE CREAM OFFERINGS**  
**\$MP**

## DESSERT COCKTAILS \$17

### OFF-PISTE HOT CHOCOLATE

TRADER VICS CHOCOLATE LIQUEUR,  
VANILLA VODKA, BAILEYS,  
MARSHMALLOW

### MOONLIGHT ESPRESSO MARTINI

GREY GOOSE, BAILEYS, KAHLUA,  
MARBLE MOONLIGHT LIQUEUR,  
ESPRESSO

### STONEBRIDGE COFFEE

JAMESON, BAILEYS, AMERICANO

### CHOCOLATE MARTINI

VANILLA VODKA, BAILEYS,  
TRADER VIC'S CHOCOLATE LIQUEUR

## HOT SIPS

ESPRESSO	<b>4</b>
CAPPUCCINO	<b>5</b>
AMERICANO	<b>4</b>
CAFÉ LATTE	<b>5</b>
HOT CHOCOLATE	<b>4</b>
HOT TEA	<b>4</b>
HOT CIDER	<b>4</b>

Gluten Free Options Available- Please See Server

Please note that a 18% Service Charge will be added to all checks for your convenience

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness \**