

desserts

FLOURLESS CHOCOLATE TORTE - \$8 **GF**
raspberry coulis + toasted almonds

PAVLOVA - \$8 **GF**
macerated berries + mint

GRAND MARNIER CRÈME BRÛLÉE - \$9 **GF**
sugar crust + sweet cream + berries

BLUEBERRY GOAT CHEESE CHEESECAKE - \$8
blueberry coulis + sugar tuile

SORBET TRIO - \$7 **GF**
blood orange, wild strawberry, passionfruit
+ whipped cream + berries

ICE CREAM SCOOP - \$3 **GF**
choose: vanilla, espresso, banana dulce,
or cookies and cream

spiked coffee

CLUBHOUSE COFFEE - \$8
coffee + bailey's + frangelico + kahlua
+ grand marnier + whipped cream

NUTTY IRISH - \$8
coffee + bailey's + frangelico + whipped cream

TRADITIONAL IRISH - \$8
coffee + jameson whiskey + whipped cream

CHOCOLATE KISS - \$8
coffee + irish cream + chocolate syrup + whipped cream
+ splash grand marnier + splash brown crème de cacao

ports

taylor fladgate 10yr tawny - \$10
sandeman fine ruby port - \$8
croft tawny port - \$7

specialty cocktails

SAZERAC - \$10
absinth + circoc conac + burnt orange syrup
+ peychaud's bitters + burnt orange garnish

CAIPIRINHA - \$10
half a lime + simple syrup + cachaca

COLLINS - \$10
tanqueray + lemon juice + club soda

FLYING SCOTSMAN - \$10
dewars + sweet vermouth
+ angostura bitters + simple syrup

BLUEBERRY LEMONADE - \$10
blueberry moonshine + triple sec
+ house-made lemonade
+ moonshine candied blueberries garnish

CREEK TEA - \$10
bulleit rye + angostura bitters
+ house-made lemonade

LE ORANGE JEZEBEL - \$11
orange grey goose + blood orange syrup
+ candied ginger syrup
+ club soda + candied ginger garnish

GLENMORE MANHATTAN - \$13
woodfords + angostura bitters
+ luxardo liquor + starlino vermouth

SANGRIA - \$8
white or red

after dinner drinks

coffee or hot chocolate - \$2

chocolate martini - \$9
grand mariner - \$9
sambucca - \$9
white russian - \$9
dark and stormy - \$9