

Desserts

- Popcorn Crème Brûlée** — 8
popcorn steeped crème brûlée, sweet popcorn
- Warm Bread Pudding** — 8
chocolate and vanilla bread pudding with caramel sauce and crème anglais
- Sour Cream Chocolate Caramel Cake** — 8
warm chocolate cake with caramel crisp center
- Cranberry Cheesecake** — 8
Apple cranberry syrup
- Bang Bang Pie of the Month** — 8
a la mode with Jeni's Ice Cream - 4
- A Selection of Jeni's Ice Cream** — 8

Coffee & Tea

- Drip Coffee by the Cup** — 3
House Blend Coffee by Groundswell
- French Press Pot** — 6
- Rare Tea Cellar Selections** — 5
Sencha Gemmaicha, Gingerbread Rooibos, Royal English Breakfast
- Cold Brewed Coffee** — 4
- Black Citron Iced Tea** — 4

Digestif

- Cockburn's Ruby Port** — 9
Vibrant, Fresh and Fruity
- Sandeman 20-year Tawny** — 16
A balance of aged fruit with an oak aged intensity
- Hardy's Whiskers Blake** — 10
A nose of chocolate with coffee overtones. and palate smooth and mellow with a dry finish.
- Ferrari Carano Eldorado Noir** — 13
Truly unique, using black Muscat grapes
- Beringer Nightingale** — 14
Features aromas of apricot preserve, crème bruleè and honey
- Dolce Nickel and Nickel** — 26
A wonderful combination of ethereal aromas, rich flavors, sweetness and texture, with perfectly balanced acidity
- Don Zolio PX Sherry** — 12
Lots of fig and raisin with low acidity
- Fernet Branca** — 9
a traditional Italian digestivo made from a secret mix of herbs including myrrh, saffron, chamomile and gentian
- Campari** - 9
developed by Gaspare Campari in 1860 Campari is made by featuring herbs and bark that lend a distinctly bitter flavor to the beverage
- Aperol** - 9
is an Italian apéritif made of bitter orange, gentian, rhubarb, and cinchona, among other ingredients.

After Dinner Drinks

- Rumvergnugen** — 28
Imperial Dunkelweizen | Stone Brewing/Crafted by Cleetus | San Diego, CA | 10% ABV
This limited edition is Chef's second collaboration with Stone Brewing. An Imperial Dunkel with toasted hazelnuts and black strap molasses aged in rum barrels for 13 months. With notes of bananas foster, this beer can be dessert in and of itself
- The Nightman Leaveth** - 9
Odd Side Ales | Milk Stout | Grand Haven, MI | 11% ABV
An imperial milk stout aged in Rye whiskey barrels with vanilla beans. Slightly sweet, smooth with an underlying rye spice
- Comb the Dessert** - 14
Coralajo Reposado, Borghetti Espresso Liqueur, Godiva White Liqueur, Comb the Desert, Death's Door Wondermint
- Libowski** - 14
Tito's Vodka, Buffalo Trace Bourbon Cream, Borghetti Espresso Liqueur, Godiva White Chocolate Liqueur, Cherry Vanilla Bitters, Soda
- Buffaloat** - 13
Filbert's Root Beer, Buffalo Trace Bourbon, Buffalo Trace Bourbon Cream
- Fernet & Coke** - 12
Fernet Branca, Mexican Coke, Lemon Peel