

## Espresso Drinks

*Regular or Decaffeinated*

	Single	Double
Espresso	\$2.75	\$3.50
Latte	\$3.25	\$4.00
Cappuccino	\$3.25	\$4.00
Add Vanilla or Caramel Flavoring		\$ .50

## Global Warmers

### Hot Buttered Rum

Bacardi and a mix of Vanilla, Clove, Nutmeg, Brown Sugar and Butter \$5.75

### Nutty Irishman

Frangellico, Baileys, Coffee topped with Whipped Cream \$7.50

### Apple Crisp

Tuaca, and Hot Apple Cider, served with a cinnamon stick \$7.75

### Irish Coffee

Done Traditionally; Jameson Irish Whiskey, Sugar Cube, and Steamed Cream \$6.75

## After Dinner Chillers

### Stagecoach Margarita

Jose Cuervo Tradicional, Jose Cuervo Gold, Grand Marnier, Lime juice and Sweet and Sour mix  
Frozen or on the Rocks \$8.50

### Espresso Martini

Stoli, Kahlua, and a Shot of Espresso, Chilled, Shaken and Served Straight up \$7.25

### Wild Mountain Berry Cosmo

House Made Huckleberry Puree, Grey Goose Vodka and Raspberry Liquor, Chilled and Served Up \$9.50

## Dessert Wines

Quady Essensia, Muscat  
California, '05 ½ Bottle \$30.75

King Estate, Vin Glacé  
Pinot Gris, Oregon, '04 \$37.50

Chateau Lafaurie-Peyraguey  
Sauternes, Bordeaux, France,  
½ Bottle, '98 \$67.50

*Robert Parker rating: "92"*

### Port Wine

Grahms Six Grape glass \$7.75

## Premium Sipping Stock

### Cognac

Hennessy V.S \$10.75

Courvoisier V.S. \$9.75

Delamain, Grand Champagne X.O \$12.00

### Armagnac

Larressingle V.S.O.P \$9.75

### Single Malt Scotch

Glenlivet, aged 12 years \$9.00

Glenfiddich aged 12 years \$9.50

Macallan, aged 12 years \$10.75

### Liqueurs

Grand Marnier \$9.50

Sambuca \$5.50

Amaretto Di Saronno \$6.50

### Eaux de Vie

Trimbach, Kirsch \$5.75

Trimbach, Poire William \$5.75

Trimbach, Framboise \$5.75