Dessert

CHIPWICH | 10
Home Baked Chocolate Chip Cookies,
Vanilla Ice Cream, Chocolate Sauce & Fresh Fruit

SEASONAL CAKE | 8
Chef's Choice

APPLE FRIES | 7
Vanilla Whipped Cream, Chocolate Dipping Sauce

CHOCOLATE CARAMEL BREAD PUDDING | 8
Homemade Chocolate Caramel Bread Pudding,
Vanilla Ice Cream, Bourbon Glaze Sauce & Fresh Fruit

FRIED POUND CAKE | 7
Mascarpone Cream, Nutella, Strawberries

StoneRose **CHEESE BOARD | 14 & 19**
3 or 5 Cheeses — Imported Cheeses, Candied Pecans,
Truffle Honey, Apples & Toasted Baguette

cafe

ESPRESSO | 3
CAPPUCCINO | 4

drinks

CHOCOLATE PEPPERMINT MARTINI | 9
Peppermint Schnapps, Godvia, Creme De Cacao

ESPRESSO MARTINI | 11
Fresh Brewed Espresso, Stoli Vanilla,
Frangelico, Kahlua

GERMAN CHOCOLATE MARTINI | 9
Godiva, Coconut Rum, Cherry Vodka

MINT CHOCOLATE MARTINI | 10
Godiva White and Milk Chocolate,
Creme De Cacao, Creme De Menthe

BAILEY'S CHOCOLATE RAZZ | 8
Bailey's Irish Cream, Raspberry Vodka

THE FRENCH TODDY | 8.5
St. Germain, Apple Brandy, Honey, Hot Water

liquor

SINGLE MALTS & SPECIAL BLENDS
Laphroaig 10 | 10
Glenlivet 12 | 9
Glenlivet 18 | 16.5
Oban 14 | 13
Macallan 12 | 12
Macallan 18 | 30
JW Black | 9
JW Blue | 39
Lagavulin 16 | 16.5
Glenrothes Select Reserve | 14

BOURBONS, WHISKIES
Michter's Rye | 10
Crown Royal | 8
Basil Hayden | 8.5
Blantons | 11

CORDIALS, COGNACS, APERTIFS
Pallini Limoncello | 6
Romana Sambuca | 7
Vieux Carre Absynthe | 11
Remy VSOP | 12.5

PORT
Grahams Six Grapes
PORTGUAL, 2oz. Pour | 9
Vintage character port; rich & creamy, silkier texture & a little less sweet

Taylor Fladgate 10 Year Tawny
PORTGUAL, 2oz. Pour | 12
Paler color, nuttier flavor; a bit sweeter with a perfect backbone of acidity