

## DESSERT

### CHOCOLATE TOFFEE MOUSSE WITH KAHLUA

Pieces of golden toffee crunches float among clouds of creamy, rich Kahlua'd chocolate mousse.

\$5

### XANGO FRIED CHEESECAKE

Rich, smooth cheesecake with a slightly tangy finish, rolled in a melt-in-your-mouth, flaky pastry tortilla. Deep fried to a crisp and drizzled with caramel sauce.

\$5

### FRIED ICE CREAM

Vanilla Bean ice cream coated with meringue, rolled in crispy sugar flakes and fried to golden perfection. Topped with white and dark chocolate then drizzled with caramel sauce.

\$5

### CRÈME BRULE

Elegant, smooth and creamy, hand-fired crème Brule... a stylish finish to your evening.

\$5

### F+S HOMEMADE WHITE CHOCOLATE BREAD PUDDING

A unique Native American bread pudding served warm with surprisingly delicate custard, strewn with gooey white chocolate, caramel, vanilla and bits of fruit.

\$5

### COOKIES AND MILK

Two chocolate chip and two white chocolate macadamia nut cookies served warm with a tall glass of milk.

\$5

### CHOCOLATE GECKO

\$3



## AFTER DINNER DRINKS

### IRISH COFFEE

Freshly brewed Starbucks coffee with Jameson Irish Whiskey and Baileys Irish Cream liqueur.

\$8.50

### MEXICAN COFFEE

Freshly brewed Starbucks coffee with Sauza Tequila and Kahlua.

\$8.50

### COFFEE MARGARITA

Freshly brewed Starbucks coffee with Patron XO Café coffee liqueur made with Patron Tequila. Served hot in a sugar rimmed mug.

\$8.50

### BRANDY ALEXANDER

Brandy & Kahlua blended with ice cream for a unique after dinner drink!

\$8.50

### LIQUEURS

Anisette	Drambuie
B&B	Frangelico
Bailey's Benedictine	Galliano
Chambord	Kahlua
Cointreau	Sambuca
DiSaronno	Grand Marnier

### COGNACS

Hennessy VS	Martell VS
Hennessy VSOP	Remy Martin VSOP
Courvoisier VS	Remy Martin XO
Courvoisier VSOP	



We Proudly Brew  
STARBUCKS COFFEE