

Desserts

7.5

Warm Apple Crisp with Cinnamon Ice Cream

Pumpkin Ice Cream Sandwich with Hot Fudge Sauce

Beignets with Triple Espresso Bean Ice Cream & Fudge Sauce

Caramelized Pear Upside Down Ginger Bread with Vanilla Ice Cream

Sweet Potato Pie with Spiced Whipped Cream and Vanilla Ice Cream

Bananas Foster with Tahitian Vanilla Bean Ice Cream in a Crispy Filo Shell

Maker's Mark Pecan Pie with *Spiked* Whipped Cream & Cinnamon Ice Cream

Three Ice Creams: Chocolate Chip, Key Lime & Graham Cracker and Peaches & Cream

Three Sorbets: Golden Plum, Passion Fruit and Concord Grape

Cypress Humboldt Fog & New York Mc-Adam Sharp Cheddar Cheeses

with Dried Apricots, Dates and Toasted Walnuts

BANANAS FOSTER, an Elite Original 12.

Captain Morgan Spiced Rum, Banana Liqueur,
Godiva White Liqueur and a Splash of Cream

CHOCO - TINI 12.

Absolut Vanilia & Godiva White Chocolate Liqueur
with Joanna's Housemade Chocolate Sauce

Perhaps some Coffee (plus ...) 9.

Raspberry Truffle

Chambord & Godiva Dark

Orange Twist

Grand Marnier & Godiva Dark

Irish Twins

Jameson Irish Whiskey & Bailey's

Irish Kiss

Bailey's & Kahlua

Raspberry Nut

Chambord & Frangelico

After Dinner Mint

Godiva Dark & White Creme de Menthe

Nutty Irishman

Frangelico & Bailey's

Spanish Coffee

Myers Dark Rum, Kahlua & Cointreau

We proudly serve Organic & Fair Trade Certified Coffee & Espresso from Thanksgiving Coffee Company

Coffee 2.75 - Espresso 3. - Cappuccino 3.5 - Latte 4. - Mocha 4.

Selection of Teas 3.

Dragon Well Green Tea, English Breakfast, Peppermint & Chamomile

Meetinghouse Biscuits 24 Frozen, Raw-Dough Squares \$28.

For the *Healthy San Francisco* Employee Health Care Initiative, we add 3% to each check

Port – Dessert Wine – Cognac – Armagnac

Courvoisier V.S. \$8.5
Hennessy V.S.O.P. \$12.
Remy Martin V.S.O.P. \$12.
Delamain "Pale & Dry" \$20.
Martell Cordon Bleu \$28.
Hennessy XO \$36.
Sempe V.S.O.P. \$10.
Larressingle Armagnac V.S.O.P. \$12.

Fonseca Bin #27 \$7.
Taylor Fladgate L.B.V. '00 \$8.5
Fonseca 10 Year Old Tawny \$10.
Taylor Fladgate 20 Year Old Tawny \$12.
Cossart Gordon Madeira Bual 5 Year \$9.
'07 Selenium Riesling, Vin de Glaciere, WA \$8.
'06 Calera Dessert Viognier, Mt. Harlan \$14.
'03 Royal Tokaji, Hungary \$12.

SCOTCH-Blended

Chivas Regal 12 Yr.
Cutty Sark
Dewar's White Label
The Dimple, Pinch, 15 Yr.
J & B
Johnnie Walker Red
Johnnie Walker Black 12 Yr.
Johnnie Walker Blue

SCOTCH-Single Malt

The Balvenie 10 Yr.
Dalwhinnie 15 Yr.
Glenfiddich 12 Yr.
Glenlivet 12 Yr.
Glenmorangie 10 Yr.
The Glenrothes 1991
Laphroaig 10 Yr.
The Macallan 12 Yr.
The Macallan 18 Yr.
Oban 14 Yr.
Talisker 10 Yr.

BOURBON

Baker's 7 Yr.
Blanton's, Single Barrel
Booker's 7 Yr.
Jim Beam Black
Knob Creek 9 Yr.
Maker's Mark
Wild Turkey 101
Woodford Reserve

CANADIAN WHISKY

Canadian Club
Crown Royal
Seagram's VO

VODKA

Absolut Vanilia
Absolut Kurant
Absolut Ruby Red
Belvedere
Chopin
Grey Goose
Grey Goose Le Citron
Grey Goose L' Orange
Grey Goose La Poire
Hangar One "straight"
Hangar One Citron
Hangar One Kaffir Lime
Hangar One Kaffir Mandarin
Hangar One Raspberry
Ketel One
Ketel One Citron
Smirnoff
Skyy
Skyy 90
Stolichnaya

GIN

Bafferts
Beefeaters
Bombay
Bombay Sapphire
Boodles
Hendricks
Junipero
Tanqueray
Tanqueray Ten
2 0 9

MORE WHISKEY

Russell Rye
Gentleman Jack
Jack Daniel's Old No. 7
Seagram's 7 Crown
Bushmills Irish
Jameson Irish

TEQUILA

Cuervo Gold Especial
Cuervo 1800 Reposado
Sauza Hornitos
Herradura Silver
Herradura Anejo
Patron Silver
Patron Reposado
Patron Anejo
Tres Generaciones
Plata & Reposado

LIQUEURS

Absinthe
Amaretto Disaronno
B & B
Campari
Chambord
Chartreuse
Cointreau
Drambuie
Fernet-Branca
Frangelico
Godiva Chocolate
Godiva White
Grand Marnier
Herbsaint
Hypnotiq
Midori
Pastis
Patron Citronge
Pernod
Pimm's No. 1 Cup
Romana Sambvca
Southern Comfort
Tuaca

Dinner Served Nightly from 5:00pm
Saturday & Sunday Brunch from 10:00am – 2:30pm
Valet Parking Available Nightly from 6:00pm