

## DESSERTS

### Artisanal Cheese Plate ~ 11.00

*Featuring local cheeses, seasonal compote, toasted almond honey*

### House Made Crepes ~ 7.95

*Fresh peaches, blackberries, pastry and whipped cream*

### Crème Brulee ~ 7.95 \*gluten free

*Classic vanilla bean custard, caramelized sugar crust*

### Warm Chocolate "S'mores" ~ 7.95

*Flourless chocolate cake, toasted homemade marshmallow, graham cracker, caramel sauce*

### Decadent Chocolate Mousse Cake ~ 8.95 \*gluten free

*Glazed chocolate mousse cake, raspberry coulis*

### Hot Fudge to the MAX ~ 8.95

*Caramelized bananas, Tahitian vanilla ice cream, rich gooey hot fudge, roasted salted almonds, whipped cream and a cherry*

### Strawberry Rhubarb Crisp ~ 7.95

*The Creamery's Tahitian vanilla ice cream, strawberry syrup*

### Key Lime Tart ~ 7.95

*Tart key lime custard served in a gingersnap crust topped with whipped cream and toasted coconut*

### "Philly" Cheesecake ~ 7.95

*Ginger-graham crust, lime macerated strawberries, crystallized ginger*

### Ice Creams *(The Creamery Southington, CT)* and Sorbets *(Cold Fusion Walpole, MA)* ~ 6.95

*Served with an ever-changing selection of cookies*

*Pastry Chef Mary-Kate Nowobilski*



2.50

### Hot Cinnamon Spice - Flavored Black Tea

*Cinnamon, orange peel and clove*

### Chamomile - Caffeine Free Herbal

*Dried flowers*

### Pomegranate Oolong - Flavored Oolong

*Fruit with floral notes*

### Organic Assam - Black Tea

*Strong and malty*

### Paris Flavored Black Tea

*Infusion of currant, caramel and citrus*

### Organic Bangkok - Flavored Green Tea

*Lemongrass, coconut and ginger*

### Dragon Pearl Jasmine - Green Tea

*Infused with Jasmine*

### Earl Grey Supreme - Flavored Black Tea

*with a hint of Bergamot*

### Mint Verbena - Caffeine Free Herbal

*Light and refreshing*



*(regular or decaffeinated)*

Espresso 2.75

Double Espresso 4.00

Cappuccino 3.25

Double Cappuccino 5.50

## PORT / SHERRY

Graham's Six Grapes Ruby	7.00
Warre's Otima 10 yr Tawny	9.00
Taylor Fladgate 20 yr Tawny	10.00
Presidential 30 yr Tawny	14.00
Osborne Pedro Ximenez	8.00

## DESSERT WINE

Navaro Late Harvest Riesling	9.00
Pacific Rim Vin de Glaciere	10.00

## FLIGHTS

<b>SCOTCH</b> ( 3/4 oz of each)	65.00
The Glenlivet 15, 16, 18, 21, 25 yr	

<b>MEZCAL</b> (1 oz of each)	28.00
Illegal Mezcal Joven, Reposado, Anejo	

<b>AMERICAN RYE</b> (1 oz of each)	17.50
Whistle Pig (VT), Bulleit (IN), Rittenhouse (KY)	

<b>KENTUCKY BOURBON</b> (3/4 oz of each)	22.00
Blantons, Bookers, Elijah Craig, Evan Williams, Willett "Pot Still", Woodford Reserve	

<b>COGNAC</b> (1 oz of each)	21.50
Pierre Ferran Ambre, Remy Martin VSOP, XO	

<b>PORT</b> (1 oz of each )	15.00
Graham's Six Grapes Ruby, Warre's Otima 10 yr Tawny, Presidential 30 yr Tawny	

<b>SCOTCH "ROYAL SAMPLER"</b> (1 oz of each)	95.00
The Glenlivet 25 yr, Macallan 25 yr, Chivas Regal Royal Salute 21 yr, Johnnie Walker Blue	



**CHARTREUSE**

## "Elixir of Long Life"

It is powerful and unique.

Only two Chartreuse monks know the identity of the 130 plants, how to blend them and how to distill them into this world famous liqueur. They are also the only ones who know which plants they have to macerate to produce the natural green and yellow colors. And they alone supervise the slow ageing in oak casks.

*Ingredients: alcohol, sugar, plants and flowers*

Chartreuse Yellow 12.00

Chartreuse Green 12.00

**(Viellissement Exceptionnellement Prolongé)**

Made using the same processes and the same secret formula as the traditional liqueur, and by extra long ageing in oak casks it reaches an exceptional quality.

Chartreuse Yellow VEP 25.00

Chartreuse Green VEP 25.00

**Flight of all four 1oz. each** 37.00

## SINGLE MALT SCOTCH

Glenfiddich 12 year	10.00
Oban 14 year	13.00
Lagavulin 16 Year	14.00
Glenlivet 12 Year	9.50
Glenlivet 15 Year	16.00
Glenlivet 16 Year	17.00
Glenlivet 18 Year	25.00
Glenlivet 21 Year	35.00
Glenlivet 25 Year	60.00
Macallan 12 Year	11.00
Macallan 25 Year	70.00

## BLENDED SCOTCH

Pig's Nose 5 yr	6.25
Famous Grouse	6.25
Chivas Regal 18 year	23.00
Chivas Regal 21 year	30.00
The Dimple Pinch 15 year	10.00
Johnnie Walker Black	10.00
Johnnie Walker Blue	30.00

## SMALL BATCH BOURBON

Baker's 7 year	11.00
Buffalo Trace	7.00
Basil Hayden's 8 year	9.00
Blanton's Single Barrel	12.00
Booker's 7 year	12.00
Elijah Craig Single Barrel 18 year	10.00
Knob Creek 9 year	9.00
Knob Single Barrel 9 year	10.00
Evan Williams Single Barrel	8.00
Woodford Reserve	9.00
Willett, "Pot Still Reserve"	11.00
Jim Beam Black 8 year	7.25
Old Fitzgerald Sour Mash	7.00

## RYE WHISKEY

Rittenhouse 100 Proof (KY) <i>Limited</i>	7.00
Sazerac (LA) <i>Limited</i>	8.00
R1 (KY)	7.00
Redemption (KY)	6.75
Michter's Single (KY)	7.50
Old Overholt (KY)	6.50
Bulleit Rye 100 Proof (IN)	10.00
Whistle Pig 10 year (VT)	18.00

## WHISKEY

Jack Daniels Single Barrel (TN)	9.00
Jameson (IRE)	6.00
McCarthy's Single Malt (OR)	12.50
Hudson Corn White Whiskey (NY)	12.00
Onyx Moonshine (CT)	7.00
Old Bushmill Irish Whiskey	7.50



## ABSINTHE RITUAL

Vieux Pontarlier  
Absinthe Française Supérieure  
~ 15.00 ~

Pernod Absinthe Supérieure  
~ 12.00 ~

## COGNAC / ARMAGNAC / BRANDY

Remy Martin VSOP	10.00
Castarede Armagnac	9.00
Remy Martin XO "Excellence"	25.00
Landy's VS	7.25
Daron Calvados	7.25
Pierre Ferran Ambre	7.25
Clear Creek Apple Brandy	11.00
Clear Creek Pear Brandy	11.00
Caesar Pisco	7.00
Barsol Pisco	8.00
Lairds Applejack	8.00

## APERITIFS, DIGESTIFS & CORDIALS

Nonino Amaro	8.00
Montanegro Amaro	8.00
Ramazotti Amaro	7.00
Averna Amaro	6.75
Cynar	6.75
Aperol	6.50
Campari	6.50
Pimm's No. 1	7.00
Meletti Sambuca	7.00
Averna Sambuca	6.75
Sambuca Molinari	6.00
Averna Citrus	7.00
Luxardo Amaretto	6.00
Luxardo Maraschino	6.00
Frangelico	6.00
Dimmi Di Milano	7.25
Alexander Grappa	14.00
Galliano	6.00
Peel Limoncello	7.00
Pallini Peachcello	7.00
Massenez Crème de Cassis, de Dijon	7.00
Bauchant d'Orange	7.50
Grand Marnier	7.00
Benedictine	6.00
Drambuie	6.50

## MEZCAL & TEQUILA

Sombra Mezcal	7.50
Illegal Mezcal "Joven"	14.00
Illegal Mezcal "Reposado"	17.00
Illegal Mezcal "Anejo"	27.00
Avion Silver	8.00
Avion Anejo	10.00
Chinaco Reposado	9.00
Chinaco Anejo	10.00
Don Julio Anejo	10.00
Don Julio 1942 Extra Anejo	25.00
Gran Centenario Rosangel	7.00

## RUM/CACHACA

Appleton 12 (Jamaica)	7.50
BMD Ragged Mountain Rum (MA)	7.25
Barbancourt (Haiti)	7.75
Clement Vieux Agricole (Martinique)	10.00
Ron Zacapa (Guatemala)	7.50
Plantation 5 year (Barbados)	6.00
EIDorado 15 yr Demerara (Guyana)	10.00
EIDorado 21 yr Demerara (Guyana)	12.00
Rhum JM Gold Agricole (Martinique)	7.50
Blackwell (Jamaica)	7.00
Kracken Spiced	7.25
Gosling Black Seal (Bermuda)	7.25
Sailor Jerry Spiced	7.25
Don Q Cristal (Puerto Rico)	6.25
Mae De Ouro Cachaca (Brazil)	9.00
Beija Cachaca (Brazil)	12.00

## DESSERT COCKTAILS / COFFEE DRINKS

Espresso	10.00
<i>Van Gogh Double Espresso, Kahlua, fresh brewed espresso</i>	
Key Lime	9.00
<i>Absolut Vanilla, Malibu, pineapple juice</i>	
Chocolate	9.00
<i>360 double chocolate, crème de cacao, shaved chocolate</i>	
Irish Coffee	8.00
<i>Jameson, fresh brewed coffee, whipped cream</i>	
Mexican Coffee	8.00
<i>Kahlua, fresh brewed coffee, whipped cream</i>	
Italian Coffee	8.00
<i>Amaretto, fresh brewed coffee, whipped cream</i>	





**M A A X**

**F I S H**

