



Dessert

Tavern Chocolate Cake ~ 8

Caramel sauce and whipped cream

Pumpkin White Chocolate

Bread Pudding ~ 8

Vanilla ice cream, ginger caramel sauce

Spiced "Upside Down" Cake ~ 8

Dark caramel, pecans, sweet mascarpone cream

Max's Cheesecake ~ 8

Raspberry coulis, vanilla biscotti, sliced strawberries

Crème Brulee ~ 6

Chef's seasonal selection, fresh berries

Soco Creamery

Ice Cream and Sorbet ~ 6

Coffee Drinks ~ 6.75

Irish Coffee

Jameson Irish Whiskey

Jamaican Coffee

Tia Maria

Mexican Coffee

Kahlua

Espresso ~ 2.25

Cappuccino, Latte ~ 3.25

Dessert Wines

Hogue Late Harvest '09 ~ 5

Mondavi Moscato D'Oro '09 ~ 8

Pacific Rim Muscat Vin de Glaciere '07 ~ 9

Port & Sherry

Harvey's Bristol Cream ~ 6

Taylor Fladgate Tawny ~ 6

Taylor Fladgate Ruby ~ 6

Warre's Warrior ~ 7

Warre's Otima 10yr Tawny ~ 9

Taylor Fladgate 2003 ~ 11

Taylor Fladgate 20 yr Tawny ~ 12

Single Malt Scotch

Laphroaig 10 yr ~ 10

Glenlivet 12 yr ~ 9

Balvenie Doublewood 12 yr ~ 11

Glenfiddich 12 yr ~ 11

Macallan 12 yr ~ 10

Oban 14 yr ~ 10

Lagavulin 16 yr ~ 14

Macallan 18 yr ~ 22

Cordials

Grand Marnier ~ 7

Grand Marnier 100 yr ~ 17

Grand Marnier 150 yr ~ 29

Navan ~ 8

Paul Roberge, *Executive Chef*



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