



Dessert

Tavern Chocolate Cake ~ 8.95

*Rich chocolate mousse, ganache
fresh whipped cream*

Vanilla Cheesecake ~ 8.95

*Biscotti, cranberry kissel, whipped cream
candied orange*

Chocolate Pots de Crème ~ 9.95

*Whipped cream, caramelized rice crisps
raspberry compote*

Peanut Butter Mousse Cake ~ 8.95

*Chocolate sauce, whipped cream
candied peanuts*

Maple Crème Bruleè ~ 6.95

Caramelized sugar crust

"Bananas Foster" Sundae ~ 8.95

*Vanilla bean ice cream
caramelized banana, toffee crunch
chocolate foster sauce*

The Creamery Sorbet ~ 6.95

Blood Orange

Lemon

Raspberry

The Creamery Ice Cream ~ 6.95

Espresso Cookie

Salted Caramel

Dirty Chocolate

The Creamery

Provides Max's Tavern

All Natural Ice Cream Made In Plainville Connecticut

Michael Touranjoe

Executive Chef

Laura Campagna

Pastry Chef

****Thoroughly cooking meats, poultry, seafood, shellfish or
eggs reduces the risk of food borne illness.***

Single Malt Scotch

Laphroaig 10yr ~ 10.95

Glenlivet 12yr ~ 9.95

Balvenie Doublewood 12yr ~ 11.95

Glenfiddich 12yr ~ 11.95

Macallan 12yr ~ 12.95

Oban 14yr ~ 11.95

Lagavulin 16yr ~ 17.95

Macallan 18yr ~ 32.95

Dessert Wines

Hogue Late Harvest '10 ~ 9.95

Mondavi Moscato D'Oro '09 ~ 8.95

Pacific Rim Muscat Vin de Glaciere'11 ~ 9.95

Port & Sherry

Harvey's Bristol Cream ~ 7.95

Taylor Fladgate Ruby ~ 6.95

Warre's Warrior ~ 7.95

Warre's Otima 10yr Tawny ~ 9.95

Taylor Fladgate, Lbv, '12 ~ 11.95

Taylor Fladgate 20 yr Tawny ~ 12.95

Cordials

Grand Marnier ~ 10.95

Grand Marnier 100 yr ~ 23.95

Tia Maria ~ 7.95

Bailey's ~ 8.95

Sambuca ~ 7.95

Kahlua ~ 7.95

Coffee Drinks ~ 7.95

Irish Coffee

Jameson Irish Whiskey, green crème de menthe

Jamaican Coffee

Tia Maria

Keoke Coffee

Kahlua, dark crème de cocoa

Mexican Coffee

Kahlua

