

Max's TAVERN

Dessert

Tavern Chocolate Cake ~ 8

*Rich chocolate mousse, ganache
fresh whipped cream*

Max's Cheesecake ~ 8

Hazelnut biscotti, raspberry sauce

Chocolate Pots de Crème ~ 9

*Whipped cream, caramelized rice crisps
raspberry compote*

Peanut Butter Mousse Cake ~ 8

*Chocolate sauce, whipped cream
vanilla bean ice cream*

Vanilla Crème Brulee ~ 6

Caramelized sugar crust

"Bananas Foster" Sundae ~ 8

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

The Creamery Sorbet ~ 6

Blood Orange

Lemon

Raspberry

The Creamery Ice Cream ~ 6

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

Glenlivet 12yr ~ 9

Balvenie Doublewood 12yr ~ 11

Glenfiddich 12yr ~ 11

Macallan 12yr ~ 12

Oban 14yr ~ 11

Lagavulin 16yr ~ 17

Macallan 18yr ~ 32

Dessert Wines

Hogue Late Harvest '10 ~ 9

Mondavi Moscato D'Oro '09 ~ 8

Pacific Rim Muscat Vin de Glaciere'11 ~ 9

Port & Sherry

Harvey's Bristol Cream ~ 7.25

Taylor Fladgate Ruby ~ 6

Warre's Warrior ~ 7

Warre's Otima 10yr Tawny ~ 9

Taylor Fladgate, Lbv, '12 ~ 11

Taylor Fladgate 20 yr Tawny ~ 12

Cordials

Grand Marnier ~ 10

Grand Marnier 100 yr ~ 23

Tia Maria ~ 7.50

Bailey's ~ 8

Sambuca ~ 7.50

Kahlua ~ 7

Coffee Drinks ~ 7.75

Irish Coffee

Jameson Irish Whiskey, green crème de menthe

Jamaican Coffee

Tia Maria

Keoke Coffee

Kahlua, dark crème de cocoa

Mexican Coffee

Kahlua

