

Sweet Treats

Desserts are made from scratch in our kitchen

CHEESECAKE

Creamy custard, graham cracker crust, & seasonal topping 10

APPLE CRISP

Fuji apples, raisins, rum, spices, crumble toppings, & ice cream 10

CHOCOLATE MOUSSE

Sweet dark chocolate, whipped cream, & seasonal topping 10

CHOCOLATE CHIP COOKIE

Our signature Ghirardelli chocolate chip cookie 5

Make it a sundae 10

BROWNIE

Rich chocolate fudge brownie 5

Make it a sundae 10

CARROT CAKE

Scrumptious cake, cinnamon, brown sugar, cream cheese icing, & crème anglaise 10

BANANAS FOSTER ICE CREAM SUNDAE

Our version of Bananas Foster. Warm banana bread with cinnamon rum topping, vanilla ice cream, & candied walnuts 10

VANILLA ICE CREAM 4

AFTER DINNER DRINKS & DRAMS

OLD ST. NOLA

Our take on the espresso martini. The perfect drink to end the night or keep the party going. 13

IRISH COFFEE

Calavera Delirium Serum packs a caffeinated punch that's perfect with any meal of the day. 12

HOT TODDY

Whiskey, rum, tequila, or gin. This classic cocktail is sure to warm you up. Price will vary based on spirit.

BLACK MANHATTAN

A brooding take on its older brother. This variant's bittersweet profile plays well with rich desserts. 12

ARDBEG 10 YEAR

This Islay single malt is upfront with smokiness but offers notes of honey, granola, coffee, pepper, & tropical fruit. 14

FERNET BRANCA

For the daring, one shot of this bitter, minty, Italian classic will settle the stomach and liven the spirits. 10

DIPLOMATICO RESERVA

The quintessential Venezuelan aged rum. Buttery, with notes of baking spice, brown sugar, & tropical fruit. 12

CLASE AZUL

Creamy with notes of vanilla, candied orange, & agave. This sipper makes for a perfect dessert companion or celebratory shot. 30

Ask about our whisky, scotch, gin, & other liquors