

AFTER DINNER DRINKS

SPECIALTY COFFEES

If you don't see your favourite, please ask your server!

Irish Coffee

Irish whiskey and Irish Mist, topped with fresh whipped cream.

Duffy's Coffee

Baileys Irish Cream and Irish whiskey, topped with fresh whipped cream.

Monte Cristo Coffee

Kahlua and Grand Marnier, topped with fresh whipped cream and a orange garnish.

B52 Coffee

Kahlua, Baileys Irish Cream, and Grand Marnier, topped with fresh whipped cream.

Spanish Coffee

Kahlua and brandy, topped with fresh whipped cream.

Jamaican Coffee

Spiced rum and Kahlua topped with fresh whipped cream.

Dilly

Dark rum and Irish cream topped with fresh whipped cream.

\$7

PORT

Croft "Indulgence"
\$10

Taylor Fladgate 10 Year Tawny
\$14

Dona Antonia Reserve "Ferreira"
\$10

ARMAGNAC

Sempé VSOP
\$9

SHERRY

Burdon "Rich Cream"
\$6

Burdon "Dry Fino"
\$6

COGNAC

Courvoisier VS
\$9

Remy Martin VSOP
\$14

Remy XO
\$27

Hennessy
\$26

NOVA SCOTIA ICE AND DESSERT WINE

Jost Vineyards Vidal
\$51 bottle / \$11.50 glass

Jost Maple
\$32 bottle / \$8 glass

Grand Pre Pomme d'Or
\$45 bottle / \$11.50 glass

Prices do not include taxes & gratuity.