



## DESSERT COCKTAILS

### **Café Alexander \$8**

*B&B, Bailey's, coffee and whipped cream*

### **Café Mocha \$8**

*Bailey's, Kahlua, Crème De Cacao, coffee, whipped cream and chocolate shavings*

### **Chocolate Almond \$8**

*Amaretto Di Saronno, Godiva chocolate liqueur, coffee, whipped cream and a maraschino cherry*

### **Rye Whiskey Café \$8**

*Rittenhouse Rye, honey, coffee, whipped cream and nutmeg shavings*

### **Spanish Coffee \$8**

*Flamed Brandy, Cointreau, Kahlua, cinnamon sugar rim, coffee, whipped cream and an orange slice*

### **Chocolate Martini \$11**

*Tito's Handmade Vodka, Godiva Liqueur, Crème De Cacao and chocolate shavings*

### **Espresso Martini \$11**

*Stoli Vanil, Kahlua Coffee Liqueur and a shot of espresso*

### **Key Lime Martini \$10**

*This is our own secret recipe...*



## DESSERTS

### **Tiramisu \$8**

*Imported mascarpone cream & lady fingers soaked in espresso with a hint of liquor*

### **Cinnamon Sugar Donuts \$8**

*Five donuts made fresh to order with cinnamon mascarpone and a side of vanilla ice cream topped with caramel apples*

### **Cannoli \$8**

*Three cannoli-Two filled with Sicilian cream and another filled with a seasonal Sicilian cream*

### **Chocolate Ganache Torte \$8**

*Chocolate Cake with Chocolate Ganache, House Made Whipped Cream, Chocolate Shavings, and a Mint Leaf*

## CAFE

### **Espresso \$3.50 Solo/\$6 Doppio**

*Traditional Dark Roast Espresso*

### **Cappuccino \$7.00**

*Espresso with steamed milk & foam*

*Make your Cafe "Coretto" (Italian for "corrected"), by adding a shot of Liquor- Sambuca \$7, B&B \$9, Grappa \$9, or one of your favorites*