
DESSERT

Chocolate Crunch Cake | \$8

Chocolate marquise mousse and toffee bits with a rich chocolate cake base, glazed in chocolate and garnished with berry compote, whipped cream and a caramel glass shard.

Maple Crème Brûlée | \$9

The classic French custard with local maple syrup, caramelized sugar top with Grand Marnier flambéed berries

Swedish Creme | \$5

Our original made with vanilla and almond flavors, topped with lingonberry sauce and whipped cream.

Hot Peach Crumble | \$6.50

Peaches, cranberries and crystallized ginger. Baked in a cast iron skillet with buttery crunchy streusel topping.

Blueberry Pie | \$6

In a traditional double crust

Add a scoop of vanilla ice cream for \$1.

Toblerone Chocolate Fondue | \$25

Rich chocolate fondue made with Belgian Callebaut chocolate, Toblerone pieces, and heavy cream. Dippables of fresh strawberries, vanilla pound cake, chocolate brownie cake, and marshmallows.

Add a shot of Baileys Irish Cream for \$6

AFTER DINNER DELIGHTS

Spiced Cocoa Java | \$9

Godiva chocolate liqueur, Rum Chata and coffee topped with whipped cream and chocolate powder.

Chocolate Martini | \$10

Vanilla Stoli vodka and Godiva chocolate liqueur. Shaken and served up in a chocolate rimmed martini glass.

Traditional Irish Coffee | \$6

Jameson Irish whiskey, sugar and coffee with whipped cream.

Cognac & Cordials

Hennessy VS | \$7

Remy Martin VSOP | \$8.25

Frangelico | \$6.75

B & B | \$7

Grand Marnier | \$7

Drambuie | \$7.50

Ports

Warre's Late Bottled Vintage 2003 (Portugal) | \$7.50 per glass

North Shore Winery Winter Spirit (Lutsen, MN) | \$8 per glass

Quinta De La Rosa Tawny (Portugal) | \$9.50 per glass

Warre's Otima 20-year Tawny (Portugal) | \$14.50 per glass