

## Enjoy the Sweet Life

**Hot Apple Strudel, à la mode** \_\_\_\_\_ \$5.75

Cinnamon flavored apples, baked in a flaky crust to golden brown, served with vanilla ice cream and whipped cream topping.

**Cream Cheese Torte** \_\_\_\_\_ \$5.50

Our all time favorite - moist, rich and satisfying.

*Top with strawberries, hot fudge, turtle topping - add \$.50*

**Strawberry Schaum Torte** \_\_\_\_\_ \$5.75

Delicately baked meringue shell topped with vanilla ice cream, sweet strawberries and whipped cream topping.

**Creme Brulee** \_\_\_\_\_ \$6.50

A Luscious vanilla custard with golden caramelized topping, accompanied with an array of fresh fruit and berries.

**Temptation Chocolate Torte** \_\_\_\_\_ \$5.50

Rich full flavors of layered chocolate, guaranteed to satisfy the most discriminate chocoholic.

**Key Lime Pie** \_\_\_\_\_ \$5.50

Light and refreshing, graham cracker crust, filled with cool, tart and rich creamy filling.

**Bananas Foster** \_\_\_\_\_ \$6.95

Fresh, ripe banana's tossed in caramelized brown sugar, touched with a hint of creme de banana, and flambé with rum,  
Served atop vanilla ice cream.

**Chocolate Chambord Tower** \_\_\_\_\_ \$6.25

Elegant Chocolate tower filled with a rich raspberry chambord mousse complimented with a raspberry sauce and fresh raspberries.

## Ice Cream & Sherbet

**Sundaes** \_\_\_\_\_ \$4.50

*Vanilla or After Dinner Mint Ice Cream*

*Top With:* Hot Fudge, Carmel, or  
Strawberries and whipped cream.

**Ice Cream** \_\_\_\_\_ \$3.75

Vanilla or After Dinner Mint

**Sherbet** \_\_\_\_\_ \$3.75

Fresh & Fruity, Lemon

## Ice Cream Drinks - \$10.00

**Brandy Alexander,** Brandy & Dark Creme de Cacao

**Banchee,** Creme de Banana & White Creme de Cacao

**Chambord Alexander,** Chambord & White Creme de Cacao

**Strawberry Shortcake,** Amaretto & Strawberries

**Golden Cadillac,** Galliano & White Creme de Cacao

**Blue Tailed Fly,** Blue Curacao & White Creme de Cacao

**Grasshopper,** Green Creme de Menthe & White Creme de Cacao

**Peaches & Cream,** Peach Schnapps & Baileys

## After Dinner Martinis - \$10.00

**Chocolate Martini,** Van Gogh Chocolate Vodka, Godiva Dark and cream, in a martini glass laced with Chocolate Syrup

**Turtle Martini,** Caramel Baileys, Frangelico, & Godiva Dark

**Espresso Martini,** Van Gogh Double Espresso Vodka, Illy Espresso Liqueur, Cream, Espresso Bean Garnish

*May we suggest an  
After Dinner Cocktail,*

*Served on the Rocks or Neat*

Amaretto Disaronno	Grand Marnier
B & B	Godiva, Chocolate
Bailey's Irish Cream	Kahlua, Coffee
Benedictine	Mozart, Chocolate
Cointreau, Orange	White Sambuca, Licorice
Chambord, Raspberry	Black Sambuca, Licorice
Frangelico, Hazelnut	Tia Maria, Coffee
Vandermint, Choc. mint	Drambuie
Irish Mist	Tuaca

*May we also suggest...*

*Mud Slide, Ketel One Vodka, Kahlua & Baileys*

*Black Russian, Ketel One Vodka & Kahlua*

*Chambord & Cream, A raspberry Liqueur & cream*

*Amaretto Sombrero, Bols Amaretto & Cream*

*Stinger, Korbel Brandy & Bols White Crème de Menthe*

*White Russian, Ketel One Vodka, Kahlua & Cream*

*Rusty Nail, Scotch & Drambuie*

*Nutty Irishman, Bailey's, Tullamore Dew Irish Whisky  
and Frangelico*

*Chocolate Chip Mint, Vandermint & Cream*

*God Father, Scotch & Bols Amaretto*

*God Mother, Ketel One Vodka & Bols Amaretto*

**\$8.00**

*Specialty Hot Drinks*

*Weissgerber Coffee*

*Piping hot coffee laced with Kahlua, Mozart Chocolate  
and Raspberry Chambord, topped with whipped cream.*

*Peppermint Patty*

*Take away your chill with hot chocolate, mixed with Bols Dark  
Crème de Cacao and Peppermint Schnapps,  
topped with Whipped Cream.*

*Hot Apple Pie*

*A Weissgerber Favorite!*

*Apple Cider, swirled with Tuaca Italian liqueur.*

*Irish Coffee*

*A traditional classic, with Tullamore Dew Irish Whisky, brown  
sugar, whipped cream and a hint of Green Crème de Menthe.*

*Toasted Almond*

*Fresh hot coffee, rich Kahlua, Bols Amaretto, and creamy  
Bailey's, topped with whipped cream.*

*Warm Nights Dream*

*A peaceful feeling, indulge yourself in a mixture of coffee,  
Frangelico, Bailey's, and Grand Marnier, topped with whipped  
cream.*

**\$8.00**

## *Port*

*Ramos Pinto (young) Tawny port \_\_ \$7.75*

*Taylor Fladgate First Estate Porto \_\_ \$7.75*

*Grahmms 6 Grapes Porto \_\_ \$7.75*

*Fonseca Late Bottle Vintage Porto \_\_ \$7.75*

*Delaforce 10 year Tawny Port \_\_ \$8.50*

*Ramos Pinto Vintage '97 port \_\_ \$9.75*

## *Sherry*

*Sandeman Fino Dry Sherry \_\_ \$6.75*

*Dry Sack medium-dry Sherry \_\_ \$6.75*

*Harveys Bristol Cream Sherry (sweet) \_\_ \$6.75*

## *Cognac & Imported Brandy*

*Coursisier V.S. \_\_\_\_\_ \$9.00*

*Coursisier V.S.O.P. \_\_\_\_\_ \$12.00*

*Coursisier Napoleon \_\_\_\_\_ \$10.00*

*Coursisier X.O. \_\_\_\_\_ \$20.00*

*Remy Martin V.S.O.P. \_\_\_\_\_ \$12.00*

*Remy Martin X.O. \_\_\_\_\_ \$20.00*

*Asbach Uralt, German Brandy \_\_\_\_\_ \$9.00*

*Calvados, French Apple Brandy \_\_\_\_\_ \$9.00*

## *Single Malt Scotch*

Glenlivet 12yr \_\_\_\_\_ 8.00

Glenmorangie 10yr \_\_\_\_\_ 8.00

Glenfiddich \_\_\_\_\_ 8.00

Glenfiddich 15yr \_\_\_\_\_ 10.00

Glenfiddich 18yr \_\_\_\_\_ 12.00

Balvenie Founders 10yr \_\_\_\_\_ 8.00

Balvenie Doublewood 12yr \_\_\_\_\_ 8.00

Balvenie Single Barrel 15yr \_\_\_\_\_ 10.00

Balvenie Portwood 21yr \_\_\_\_\_ 20.00

Glendronach 15yr \_\_\_\_\_ 10.00

Macallan 12yr \_\_\_\_\_ 8.00

Scapa 12yr \_\_\_\_\_ 8.00

Talisker 10yr \_\_\_\_\_ 8.00

Laphroaig 10yr \_\_\_\_\_ 8.00

Johnnie Walker Blue 25yr Blend \_\_\_\_\_ 25.00