

The Barrymore

After Dinner

Desserts \$10

Triple Chocolate Bar

Vanilla cake, almond feuilletine clusters, milk chocolate mousse, raspberry jam, dark chocolate ganache, raspberry coulis, whipped white chocolate ganache

Carrot Cake

Cream cheese frosting, pineapple macerated in vanilla bean & lime zest, pecan brittle

Vanilla Bean Crème Brûlée

Passion fruit curd, fresh blueberries

Key Lime Cheesecake

Graham crust, strawberry marmalade, chantilly

Ice Cream / Sorbet

2 scoops \$6

vanilla ice cream

roasted strawberry ice cream

sweet corn sherbet

lemon poppy seed sherbet

coconut sorbet

lime margarita sorbet

Caffé

Cappuccino, Latte \$5

Americano, Macchiato \$4

Espresso \$4

Coffee \$4

Affogato \$8

Ports

Churchills, Late Bottled Vintage 2011

\$18

Fonseca, Vintage Port 2009

\$25

Graham's, Late Bottled Vintage 2008

\$15

Kopke, Colheita 1989

\$30

Kopke, Dry White

\$12

Taylor Fladgate, 10yr Tawny

\$15

Taylor Fladgate, 20yr Tawny

\$20

Taylor Fladgate, 30yr Tawny

\$35

Taylor Fladgate, 40yr Tawny

\$50

Taylor Fladgate Flight:Century of Port

\$50

Dessert Wines

Donnafugata, "Ben Ryé" 2008

\$12

Broadbent, Madeira, Colheita 1999

\$20

Broadbent, Madeira, Malmsey 10yr

\$25

Château Filhot, Sauternes 2001

\$15

Château d'Yquem, Sauternes 2013

\$75

Dolce, by Far Niente 2012

\$20

Honig, Late Harvest 2011

\$25

Royal Tokaji, "5 Puttonyos" 2009

\$20

Sexton, Vivier 2015

\$20

Armagnac

Château Laubade XO

\$20

Brandy

Copper & Kings Brandy

\$14

Gran Duque d'Alba Brandy \$12

Laird's Applejack \$13

Père Magloire Calvados VSOP \$15

Cognac

Frapin Château Fontpinot XO \$30

Hennessey, Paradis \$250

Hennessey, Priviledge VSOP \$17

Hennessey, Richard \$50

Hennessey, VS \$12

Hennessey, XO

\$45

Amaro/Digestivo

Averna \$12

Cardamaro \$12

Cynar \$14

Grappa di Moscato \$13

Fernet-Branca \$14

Licor 43 \$11