

the Barrymore

Desserts

all \$8.5

Lemon Scented Cheesecake

sugar cookie crust, apple compote, chantilly, crisp spiced meringues

Pistachio-Vanilla Bean Swirl Crème Brûlée

pistachio shortbread, raspberries

Chocolate Layer Cake

milk chocolate feuilletine clusters, vanilla ice cream, dark chocolate sauce

Ice Cream / Sorbet - 2 Scoops \$4.5

malted milk ice cream, vanilla bean ice cream, Ibarra chocolate ice cream, cranberry yogurt sherbet, spiced pear cider sorbet

Caffè

Cappuccino \$5

Americano \$4

Latte \$5

Espresso \$4 \ \$6 dbl

Macchiato \$4

Coffee \$3

After Dinner

Chocoholic \$14

Stoli Vanil, Godiva milk chocolate, orange twist, dark cocoa

Espresso Martini \$14

stoli vanilla vodka, kahlua, espresso, lemon twist

Cognac/Brandy/Armagnac

Camus VSOP \$14

Grand Marnier \$11

Chateau De Laubade X.O \$20

Hennessey VS \$11

D.O.M. B&B \$13

"Priveledge" VSOP \$17

Frapin Château

Rèmy Martin VSOP \$12

Fontpinot XO \$30

Rèmy Martin XO \$24

Gran Duque D'Alba \$12

Amaro & Digestivo

Amaro Meletti \$10

Averna \$11

Amaro CioCiaro \$9

Fernet-Branca \$11

Dessert Wines

Dashe Late Harvest

Zinfandel 2014 \$15

Donnafugatta Ben Ryé \$17

Dolce, By Far Niente \$20

Chateau Doisy-Dane

Sauterne \$20

Honig Late Harvest

Sauvignon Blanc 2011 \$25

La Spinetta

Moscato d' Asti \$12

Royal Tokaji, "5 Puttonyos"

2009 \$20

Sexton Vivier \$20

Ports

Broadbent Madeira

Colheita 1999 \$20

Fonseca Vintage Port 2009 \$25

Taylor Fladgate 10yr Tawny \$15

Taylor Fladgate 20yr Tawny \$20

Taylor Fladgate 30yr Tawny \$35

Taylor Fladgate 40yr Tawny \$50

Taylor Fladgate Century of Port

\$50

GENERAL MANAGER
KIRK PERRY

PASTRY CHEF
REBECCA BILLS