

# the Barrymore

## Desserts

### Cheesecake Coupe \$10

caramel apple compote, spiced oat streusel, forest berry coulis, white chocolate

### Chocolate Layer Cake \$10

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

### Pistachio Crème Brûlée \$10

pistachio shortbread, raspberries

### Ice Cream Sundae for Two \$12

choice of 3 scoops ice cream or sorbet served with whipped cream, amarena cherries, Jameson caramel sauce, chocolate sauce, chocolate crunchies, freeze dried raspberry, rice croquant, pistachios

### Ice Cream / Sorbet - 2 Scoops \$6

vanilla bean ice cream, malted chocolate ice cream, cinnamon bun ice cream, raspberry limoncello sorbet, rosemary pear 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

Chateau De Laubade X.O \$20

Paradis \$50

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

Richard \$250

Hennessey VS \$12

### Amaro & Digestivo

Amaro CioCiaro \$9

Fernet-Branca \$11

Averna \$11

### Dessert Wines

Dashe Late Harvest  
Zinfandel 2014 \$15

Donnafugatta Ben Ryé \$17

Dolce, By Far Niente \$20

Honig Late Harvest  
Sauvignon Blanc 2011 \$25

La Fleur D'Or 2014 \$15

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