

the Barrymore

Desserts

Barrymore Tiramisu \$10

light mascarpone mousse, espresso-rum soaked ladyfingers, warm dark chocolate sauce

Key Lime Tart \$10

key lime custard, graham crust, vanilla chantilly, fresh strawberries, crispy coconut meringue

Vanilla Bean Crème Brûlée \$10

Peach bourbon compote, pecan pearl sugar cookie

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

roasted strawberry mint ice cream, vanilla bean ice cream, malted chocolate ice cream, lemon-thyme sherbet, rhubarb-gin 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

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