

the Barrymore

Desserts

Cinnamon Toast Panna Cotta \$10

cherry port compote, sugared brioche croutons

Smoked Chocolate Tart \$10

salted caramel, milk chocolate feuilletine, dark chocolate ganache, cocoa nib marshmallows, chantilly

Carrot Cake Bread Pudding \$10

roasted pineapple ice cream, pomegranate caramel sauce, pepitas brittle

Barrymore Bananas Foster \$10

vanilla bean ice cream, bananas sautéed in butter, spiced rum, cinnamon, & brown sugar

Ice Cream / Sorbet - 2 Scoops \$6

roasted pineapple ice cream, vanilla bean ice cream, Ocoa dark chocolate ice cream, cinnamon dulce de leche ice cream, almond 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