

# AFTER DINNER DRINKS

---

## **ESPRESSO OLD FASHIONED** 16

Basil Hayden Bourbon, Espresso  
& Angostura Bitters

## **BOURBON BALL** 14

Maker's Mark Bourbon, Creme de Cacao,  
Hazelnut Liqueur & Splash of Heavy Cream

## **TOASTY ALMOND** 13

Amaretto, Kahlúa, Tito's Handmade Vodka & Splash of Milk

## **ESPRESSO MARTINI** 15

Stoli Vanilla Vodka, Kahlúa, Bailey's & Espresso  
with Chocolate Drizzle

## **TIRAMISU MARTINI** 15

Kahlúa, RumChata, Mozart Chocolate Liqueur  
& Splash of Milk with Chocolate Drizzle

## **CORDIALS**

Limoncello ~ Sambuca ~ Grand Marnier ~ B&B ~ Courvoisier

## **PORTS**

Ruby Presidential ~ Croft 10 ~ Bin 27

# HOUSEMADE DESSERTS

---

12

**PECAN PIE ALA MODE**

**PUMPKIN SWIRL CHEESECAKE**

**APPLE COBLER ALA MODE**

**TIRAMISU**

**BEVERAGE SERVICE**

---

**FRENCH PRESS COFFEE SERVICE**

*Locally Sourced from King Bean in Charleston*

12

Tableside Coffee Service for 2 (4 Cups)

Regular French Roast or Brasil Swiss Decaf

Add Baileys, Disaronno, Frangelico or Jameson

**TEA SERVICE** 5

Rituals Earl Grey Black ~ Bigelow Green Classic

Calm Buddha Blend ~ Buddha Ashwagandha

Organic Ginger Mint