

DESSERTS

Not on the menu?

Ask your server for anything you don't see on the menu that you would like. If the kitchen has it available, with a bit extra time, we will accommodate.

Artisan Cheese

Tasting

18.50

Suggested Pairing:

Fonseca Bin 27

2 oz

9

Warm Coffee

Brownie

Vanilla Bean Ice
Cream

7.25

Trio

Chocolate Caramel Mousse
Grand Marnier Crème Brûlée
Amaretti Cookie

10.50

Suggested Pairing

Jaboulet Muscat de Beaumes
de Venise 2014

2oz

11

Deconstructed Pavlova

Grand Marnier Berries

10.50

Suggested Pairing

Grand Marnier

1 oz

10

Nanaimo Cheesecake

with Berry Compote

7.25

Chocolate & Truffle

Tasting

1 of each

7.25

Suggested Pairing

Graham's Tawney 10 Year

2oz

11

Otto's Feature

10.50

COFFEE'S

Espresso	4
Americano	4.95
Cappuccino	5.25
Latte	5.25

SPECIALTY COFFEE & TEA'S

Blueberry Tea	10
Grand Marnier, Amaretto, Tea	
Hot Buttered Rum	10
Spiced Rum, Water, Cinnamon	
Irish Coffee	10
Irish Whisky, Whipped Cream	
Monte Cristo	10
Cherry Grande Marnier, Kahlua, Whipped Cream	
Spanish Coffee	10
Brandy, Kahlua, Whipped Cream	

Specialty Coffee & Tea's 1 oz serving

PORT – 3 oz

Fonseca Bin 27	10
Graham's Tawney 10 Year	13.20
Taylor Fladgate Tawny 20 Year	22.45
Graham's Tawny 30 Year	26

COGNAC – ARMAGNAC 1oz

Saint – Vivant Armagnac VSOP	11.35
Castarede Armagnac 1976	15.45
Castarede Armagnac 1972	15.45
Darroze Domaine de Jaulin 1979	16
Courvosier VS	15.45
Remy Martin VSOP	14.30
Otard XO	18.15
Martel Cordon Bleu	18.15

DESSERT WINE – 2 oz

Jaboulet Muscat de Beaumes de Venise 2014	11.85
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