



DESSERTS

All desserts are made fresh

SPICED CARROT CAKE

spiced carrot cake with pecans and coconut

MELTING CHOCOLATE CAKE

*dense chocolate double layered cake with raspberry coulis,
whip cream, fresh raspberries, and vanilla ice cream*

CLASSIC CRÈME BRULEE GF

classic vanilla custard with caramelized sugar and whip cream

BREAD PUDDING

*house made apple bread pudding topped with vanilla ice cream,
drizzled with a brandy anglaise, and topped with candied pecans*

10

A LA MODE 3

VANILLA ICE CREAM 5

ADD BERRIES 5

KASTLE'S KREATIONS

local, fresh, and made from scratch

PEANUT BUTTER PIE

**WHITE CHOCOLATE RASBERRY
CHEESECAKE**





AFTER DINNER DRINKS

Crème Liqueurs

<i>Amarula Cream</i>	6.50
<i>Bailey's Irish Crème</i>	6.50
<i>Disaronno Amaretto</i>	7.00
<i>Drambuie</i>	8.50
<i>Frangelico Hazelnut Liqueur</i>	7.00
<i>Grand Marnier</i>	8.50
<i>Kahlua Coffee Liqueur</i>	7.00
<i>Rum Chata</i>	7.00

Cognacs

<i>B & B Liqueur</i>	10.00
<i>Courvoisier VS</i>	16.00
<i>Hennessey VSOP</i>	22.00
<i>Martell VS</i>	22.00
<i>Miguel Torres</i>	12.00
<i>Remy Martin VSOP</i>	32.00

Ports

<i>Dow's 10-year Tawny Port</i>	14.00
<i>Dow's 20-year Tawny Port</i>	18.00
<i>Dow's 30-year Tawny Port</i>	28.00
<i>Graham's 6 Grapes Reserve Port</i>	8.00
<i>Graham's 10-year Tawny Port</i>	11.00
<i>Graham's 30-year Tawny Port</i>	17.00
<i>Terra d' Oro Zinfandel Port</i>	12.00

Coffees

<i>Americano</i>	6.00
<i>Breve</i>	6.00
<i>Latte</i>	6.00
<i>Cappuccino</i>	6.00
<i>Mocha</i>	6.00

Non-Alcoholic

<i>Blueberry Lemonade</i>	6.00
<i>Raspberry Lemonade</i>	6.00
<i>Strawberry Lemonade</i>	6.00
<i>Italian Soda</i>	6.00
<i>Virgin Fruit Mojito</i>	10.00
<i>Virgin Mojito</i>	8.00

