

DESSERTS

Deep Dish Cookie

Oversized, oven-baked chocolate chip cookie topped with premium vanilla ice cream and chocolate sauce. Served with ice-cold milk shots. 6.00

Tulce de Leche Bread Pudding

Moist, house-made bread pudding served warm with a scoop of premium vanilla ice cream and rich Dulce de Leche sauce. 6.75

Eight Chocolate Brownie Bliss

A Ghirardelli[®] brownie with five types of chocolate served warm with a scoop of premium vanilla ice cream and drizzled with white and dark chocolate sauce and sprinkled with cocoa. 6.50

Cheesecake with Strawberry-Amaretto Coulis Decadent traditional cheesecake made even better with an Amarettoenhanced strawberry sauce and a cloud of whipped cream. 6.25

Chocolate Flourless Cake @

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. **6.50**

Tiramisu

Layers of ladyfingers, mascarpone cream and whipped cream. 6.25

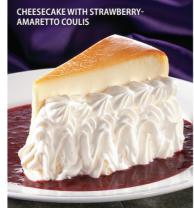
DEEP DISH COOKI



GF This menu item can be made

🔊 House favorite

gluten-free for a slight upcharge













Drinks & Desserts

Tulsa 09/19



12.00 (3 glasses) 95.50 House Red or White

Wine of the Month Ask your server about our featured wine of the month.

Lighter, Sweeter Wines, Blush, White and Sparkling	Ţ
White Zinfandel, Beringer (CALIFORNIA): Fresh berry and citrus flavors with a hint of nutmeg and clove 19	6.25
Prosecco, Ruffino (ITALY): Sparkling wine with notes of apples and pears (single-serving bottle)	7.00
Moscato, Barefoot (CALIFORNIA): Orange blossom and honeysuckle aromas with apricot flavors (single-serving bottle)	7.50
Brut Sparkling Wine, Chandon (CALIFORNIA): Classic nutty flavor and a complex spicy nose (single-serving bottle)	8.00

Richer and More Complex Whites

مهد Sauvignon Blanc, Kim Crawford (NEW ZEALAND): Fresh and vibrant with ripe tropical fruit	9.00
Pinot Grigio, Ecco Domani (ITALY): Citrus and floral aromas with tropical fruit flavors and a refreshing finish	8.00
Chardonnay, Kendall Jackson (CALIFORNIA): Hints of pineapple, mango and apple	8.50
Chardonnay, Dreaming Tree (CALIFORNIA): Baked apples and pear nose with a spicy fruit palate	8.50

Reds with Lighter Body and Less Tannin

Merlot, The Velvet Devil (WASHINGTON): Cherry, rose, herbs and spice	7.50
Pinot Noir, Mark West Black (CALIFORNIA): Notes of black plum, blackberries, mocha and vanilla	8.00
Barbera D'Asti, Chiarlo (ITALY): Spicy fruit, tea, violets, anise and toast. Perfect with red sauces	7.00
Chianti, DOCG DaVinci (ITALY): Aromas of plum and cherry accented by peppery notes and a soft finish	8.00

Drier and More Intense Reds and Blends

Red Blend, Alamos (ARGENTINA): Full bodied blackberry and plum flavors with a long, spicy finish	 6.75
مح ^{مر،} Cabernet Sauvignon, Dreaming Tree (CALIFORNL Easy drinking with notes of blackberry and cherry	8.50
Malbec, The Seeker (ARGENTINA): Juicy with black cherries and spice	 8.00
Red Blend, Ghost Pines (CALIFORNIA): Dark berry fruit with spice and cocoa	 9.00

UNIQUE DRINKS

Sicilian Punch A blend of Southern Comfort, Amaretto, orange juice, pineapple juice, grenadine,	
and club soda	7.00
Peach Bellini Bacardi Light Rum, Peach Nectar, White Wine	5.00
Add an Amaretto, Chambord or Peach Schnapps floater	3.00
Frozen Sangria Red wine, fruit juices, Tuaca, and Limoncello	7.00
Sangria Swirl Frozen Bellini swirled with Sangria	6.00
Pomegranate Martini Three Olives Pomegranate Vodka, PAMA Liqueur, pomegranate juice	8.00
Flirtini SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne	7.50
Moscow Mule SKYY Vodka, fresh-squeezed lime juice, ginger beer	7.00

AFTER DINNER DRINKS

The Chocolate Oliveto Oliveto's decadent chocolate martini made with Godiva chocolate, Bushmill's, Baileys, Kahlua and cream. Served in a chocolate swirled martini glass	9.00
Hazelnut Caramel Coffee Our delicious Dulce de Leche sauce mixed with Frangelico, fresh-brewed coffee and garnished with whipped cream and dusted cocoa	
Baileys and Coffee Baileys Irish Cream mixed with fresh-brewed coffee and topped with whipped cream	7.25

The following premium liquors and cordials are available:

Tito's Vodka, SKYY Vodka, Ketel One Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Hornitos Plata, Patron Gold, Johnnie Walker Red, Chivas Regal, Glenlivet (12 yr.), Jim Beam, Jack Daniels Black, Crown Royal, Maker's Mark, Jameson Irish Whiskey, Grand Marnier, Baileys Irish Cream, Amaretto DiSaronno, Tuaca, Kahlua, Frangelico, Chambord

DRAFT BEERS 5

Beer of the Month Ask your server for details 6.00
Sam Adams Seasonal Ask your server for details 5.00
Blue Moon <i>ABV 5.4%</i> 5.00

Budweiser

Bud Light

Coors Light

Peroni Nastro Azzurro Pale Lager ABV 5.1% Crisp and refreshing. Italy's number-one premium beer 6.00 Bud Light ABV 5% 4.00

Cabin Boys Bearded

Theologian ABV 8.4% A Belgian-style quadruple ale with hints of cinnamon and spice 6.00

Marshall Atlas IPA ABV 6.8%

Rich and malty with a generous dose of hops 6.00 Sierra Nevada Pale Ale ABV 5.6% A refreshingly bold pale ale

6.00

Stella Artois

Angry Orchard

Miller Lite Michelob Ultra Corona Extra

2.75

BEVERA

3.50

3.50

3.50

BOTTLED BEER

Iced Tea / Sweet and Unsweet 2.75

Fresh-Brewed Wild Raspberry or Peach Flavored Iced Tea 3.00

Coke / Diet Coke / Sprite / Dr. Pepper / Diet Dr. Pepper / Barg's Root Beer / Minute Maid Sparkling Water Lemonade

3.50

3.50

4.50

Fresh-Brewed Coffee or Hot Tea 2.75 San Pellegrino (1 liter) 5.00

4.50

4.50