



▶ DESSERTS



This menu item can be made gluten-free for a slight upcharge.
 House favorite

Deep Dish Cookie
Oversized, oven-baked chocolate chip cookie topped with premium vanilla ice cream and chocolate sauce. Served with ice-cold milk shots. 6.75

Dulce 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. 7.25

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. 7.00

Cheesecake with Strawberry-Amaretto Coulis
Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream. 7.00

Chocolate Chip Cannoli
Two traditional, crispy cannoli shells with a delicious filling of sweet ricotta and chocolate chips. 6.75

Chocolate Flourless Cake
A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. 7.00

Tiramisu
Layers of ladyfingers, mascarpone cream and whipped cream. 7.00



CHOCOLATE CHIP CANNOLI



DULCE DE LECHE BREAD PUDDING



SANGRIA SWIRL

PEACH BELLINI



DEEP DISH COOKIE



CHEESECAKE WITH STRAWBERRY-AMARETTO COULIS



CHOCOLATE BROWNIE BLISS



Drinks & Desserts

▶ WINE LIST

House Red or White  12.00 (3 glasses)  5.50

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

Lighter, Sweeter Wines, Blush, White and Sparkling

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
NEW! Riesling, Chateau Ste Michelle (WASHINGTON): Crisp green fruit flavors of apple, pear, and grapes	26	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

Sauvignon Blanc, Kim Crawford (NEW ZEALAND): Fresh and vibrant with ripe tropical fruit	32	9.00
Pinot Grigio, Ecco Domani (ITALY): Citrus and floral aromas with tropical fruit flavors and a refreshing finish	28	8.00
Chardonnay, Kendall Jackson (CALIFORNIA): Hints of pineapple, mango and apple	30	8.50
Chardonnay, Dreaming Tree (CALIFORNIA): Baked apples and pear nose with a spicy fruit palate	30	8.50

Reds with Lighter Body and Less Tannin

Merlot, The Velvet Devil (WASHINGTON): Cherry, rose, herbs and spice	26	7.50
Pinot Noir, Mark West Black (CALIFORNIA): Notes of black plum, blackberries, mocha and vanilla	28	8.00
Chianti, DOCG DaVinci (ITALY): Aromas of plum and cherry accented by peppery notes and a soft finish	28	8.00

Drier and More Intense Reds and Blends

Red Blend, Alamos (ARGENTINA): Full bodied blackberry and plum flavors with a long, spicy finish	23	6.75
Cabernet Sauvignon, Tribute (CALIFORNIA): Dark juicy flavors of currant and black cherries with an earthy, velvety finish	30	8.50
Malbec, The Seeker (ARGENTINA): Juicy with black cherries and spice	28	8.00
Red Blend, Ghost Pines (CALIFORNIA): Dark berry fruit with spice and cocoa	32	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	7.25
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 Silver, 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 BEER

Cabin Boys Seasonal Ask your server for details 6.00	Peroni Nastro Azzurro Pale Lager ABV 5.1% Crisp and refreshing. Italy's number-one premium beer 6.00
Sam Adams Seasonal Ask your server for details 5.00	Bud Light ABV 5% 4.00
Blue Moon ABV 5.4% 5.00	

Cabin Boys Goin' Stag ABV 5.2%
A Belgian-style single-malt, single-hop ale with hints of pineapple and spice
6.00

Marshall Atlas IPA ABV 6.8%
Rich and malty with a generous dose of hops
6.00

NEW! Truly Wild Berry
Hard Seltzer ABV 5%
Gluten Free with hints of Black Cherry, Wild Berry, and Blueberry. Served over ice
4.00

▶ BOTTLED BEER

Budweiser 3.50	Miller Lite 3.50	Stella Artois 4.50
Bud Light 3.50	Michelob Ultra 3.50	Angry Orchard 4.50
Coors Light 3.50	Corona Extra 4.50	

▶ BEVERAGES

Iced Tea / Sweet and Unsweet 2.75	Coke / Diet Coke Sprite / Dr. Pepper Diet Dr. Pepper 2.75	Fresh-Brewed Coffee or Hot Tea 2.50
Fresh-Brewed Wild Raspberry or Peach Flavored Iced Tea 3.00	Barq's Root Beer Minute Maid Lemonade 2.75	San Pellegrino Sparkling Water (1 liter) 5.00