



GF This menu item can be made gluten-free for a slight upcharge

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

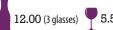






Drinks & Desserts





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, 1	Blush, White and Sparkling	I			
White Zinfandel, Beringe Fresh herry and citrus flavors with a h	er (CALIFORNIA): int of nutmeg and clove	6 25			
Prosecco, Ruffino (ITALY):					
Sparkling wine with notes of apples and pears (single-serving bottle)					
Moscato, Barefoot (CALII	•				
Orange blossom and honeysuckle aromas with apricot flavors (single-serving bottle)					
•	re Michelle (WASHINGTON):	7 50			
Crisp green fruit flavors of apple, pear, and grapes Brut Sparkling Wine, Chandon (CALIFORNIA):					
	cy nose (single-serving bottle)	8.00			
Richer and More Comple	ex Whites				
	awford (NEW ZEALAND):				
	uit 32	9.00			
Pinot Grigio, Ecco Domai	ni(ITALY): fruit flavors and a refreshing finish28	9.00			
Chardonnay, Kendall Jack		6.00			
	30 (CAIII ORVIA).	8.50			
Chardonnay, Dreaming T					
Baked apples and pear nose with a sp	oicy fruit palate30	8.50			
Reds with Lighter Body a	and Less Tannin				
Merlot, The Velvet Devil (· · · · · · · · · · · · · · · · · · ·				
	26	7.50			
Pinot Noir, Mark West Bl	ack (CALIFORNIA): cha and vanilla28	8.00			
Chianti, DOCG DaVinci (0.00			
	by peppery notes and a soft finish28	8.00			
Drier and More Intense l	Reds and Blends				
Red Blend, Alamos (ARG	· · · · · · · · · · · · · · · · · · ·				
	ors with a long, spicy finish23	6.75			
Cabernet Sauvignon, Tr		0 50			
Malbec, The Seeker (ARC	cherries with an earthy, velvety finish 30	0.50			
•	28	8.00			
Red Blend, Ghost Pines (

UNIQUE DRINKS

Sicilian Punch A blend of Southern Comfort, Amaretto, orange juice, pineapple juice, grenadine, and club soda
Peach Bellini Bacardi Light Rum, Peach Nectar, White Wine5.00
Add an Amaretto, Chambord or Peach Schnapps floater3.00
Frozen Sangria Red wine, fruit juices, Tuaca, and Limoncello7.00
Sangria Swirl Frozen Bellini swirled with Sangria
Pomegranate Martini Three Olives Pomegranate Vodka, PAMA Liqueur, pomegranate juice8.00
Flirtini SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne7.50
Moscow Mule SKYY Vodka, fresh-squeezed lime juice, ginger beer7.00

AFTER DINNER DRINKS



The Chocolate Oliveto Oliveto's decadent chocolate martini made with Godiva chocolate	۵.
Bushmill's, Baileys, Kahlua and cream. Served in a chocolate swirled martini glass	•
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 Sam Adams Seasonal

Ask your server for details 5.00

Blue Moon ABV 5.4%

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 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		

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 Barq's Root Beer Minute Maid Lemonade 2.75

Fresh-Brewed Coffee or Hot Tea 2.50 San Pellegrino Sparkling Water (1 liter)

5.00