

▶ **DESSERTS**

GF 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. 8.00

➤ **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. 8.50

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. 8.00

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream. 8.00

Chocolate Chip Cannoli

Two traditional, crispy cannoli shells with a delicious filling of sweet ricotta and chocolate chips. 8.00

Chocolate Flourless Cake GF

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. 8.00

Tiramisu

Layers of ladyfingers, mascarpone cream and whipped cream. 8.00



CHOCOLATE CHIP CANNOLI



DULCE DE LECHE BREAD PUDDING



SANGRIA SWIRL

PEACH BELLINI



CHEESECAKE WITH STRAWBERRY-AMARETTO COULIS



DEEP DISH COOKIE



CHOCOLATE BROWNIE BLISS

▶ 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

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 6.00

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 7.00

Pomegranate Martini Pomegranate vodka, pomegranate liqueur and pomegranate juice 8.00

Flirtini SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne 8.00

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 chocolate liqueur, Bushmills, Baileys, Kahlua and cream. Served in a chocolate-swirled martini glass 10.00

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 Daniel's Black, Crown Royal, Maker's Mark, Wild Turkey 101, Jameson Irish Whiskey, Grand Marnier, Baileys Irish Cream, Amaretto DiSaronno, Tuaca, Kahlua, Frangelico, Chambord

▶ DRAFT BEER

Beer of the Month

Ask your server for details

6.00

Sam Adams Seasonal

Ask your server for details

5.00

Blue Moon ABV 5.4%

5.00

Peroni Nastro Azzurro

Pale Lager ABV 5.1%

Crisp and refreshing. Italy's number-one premium beer

6.00

Michelob Ultra ABV 4.2%

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

NEW! Boulevard Tank 7 ABV 8.5%

An American saison ale with fruity aromatics and hoppy notes

6.50

NEW! Yuengling ABV 4.5%

5.00

▶ 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
3.25

Fresh-Brewed Wild Raspberry or Peach Flavored Iced Tea
3.50

Coke / Diet Coke
Sprite / Dr Pepper
Diet Dr Pepper

Barq's Root Beer
Minute Maid Lemonade
3.25

Fresh-Brewed Coffee or Hot Tea
2.99

San Pellegrino Sparkling Water (1 liter)
5.00