

► DESSERTS

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

NEW! Salted Caramel Cheesecake

Our decadent cheesecake topped with a delicious salted caramel sauce and garnished with whipped cream and sugared walnuts. **9.50**

► 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. **8.25**

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. Served with ice-cold milk shots. **8.25**

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an amaretto-enhanced strawberry sauce and a cloud of whipped cream. **8.25**

Chocolate Chip Cannoli

Two traditional, crispy cannoli shells with a delicious filling of sweet ricotta and chocolate chips. **8.25**

Chocolate Flourless Cake GF

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. **8.25**

Tiramisu

Layers of ladyfingers, mascarpone cream and whipped cream. **8.25**

CHOCOLATE
FLOURLESS CAKE



SALTED CARAMEL
CHEESECAKE



CHOCOLATE
BROWNIE BLISS



► WINE LIST

House Red or White	 16.00 (3 glasses)  6.00	 
Lighter, Sweeter Wines, Blush, White and Sparkling		
NEW! Moscato White, Menage `a Trois (CALIFORNIA)		
Notes of pineapple, peach and honey	26	7.25
Riesling, Lone Birch (WASHINGTON)		
Floral bouquet lending flavors of white peach and pear	28	7.75
White Zinfandel, Beringer (CALIFORNIA)		
Fresh berry and citrus flavors with a hint of nutmeg and clove	24	6.75
Brut Sparkling Wine, Chandon (CALIFORNIA)		
Classic nutty flavor and a complex spicy nose	—	6.50
(187 ML SINGLE)		
Richer and More Complex Whites		
Ruffino Lumina, Pinot Grigio (ITALY)		
Intense peach aromas and wild flowers with a light minty finish	30	8.25
Sauvignon Blanc, Hess (CALIFORNIA)		
Lemongrass and guava aromatics accented with tropical flavors	28	7.75
Kendall-Jackson Vinter's Reserve 2019		
Rich and velvety with notes of citrus, oak, and tropical fruit	28	7.75
Chardonnay, John & Michele (CALIFORNIA)		
Smooth and creamy with vanilla and pineapple	32	8.75
Reds with Lighter Body and Less Tannin		
Dornfelder, Leonard Kreusch (GERMANY)		
A sweet red grape with flavors of plum and berry, served chilled	28	7.75
Pinot Noir, Mark West (CALIFORNIA)		
Deep berry flavors with a hint of warm spice and oak	28	7.75
Merlot, Castoro Cellars (CALIFORNIA)		
Full nose of rose petals and dried cherries with dark chocolate and baking spices	28	7.75
Chianti, DOCG, Cecchi Classico (ITALY)		
Easy to drink with a plum and blackberry bouquet	30	8.25
Chianti, Ruffino Riserva Ducale Classico (ITALY)		
Fragrant fresh fruit with a hint of spice	36	9.50
Drier and More Intense Reds and Blends		
Red Blend, Apothic (CALIFORNIA)		
Smooth with flavors of black cherry and vanilla with a mocha finish	28	7.75
Meritage, Sterling (CALIFORNIA)		
Bordeaux-style blend with black raspberry, cherry and chocolate	26	7.25
Malbec, Alamos (ARGENTINA)		
Full-bodied with blackberry and brown sugar spice	26	7.25
Cabernet Sauvignon, John & Michele (CALIFORNIA)		
Smooth with rich flavors of dark fruit and oak	36	9.50

► UNIQUE DRINKS

NEW! Sicilian Punch	A blend of Southern Comfort, amaretto, orange juice, pineapple juice, grenadine, and club soda	8.25
Peach Bellini	Bacardi Light Rum, peach nectar, white wine	6.75
Grande Bellini	A grande version of our popular bellini	8.75
	Add an amaretto, Chambord or peach schnapps floater	2.00
Frozen Sangria	Red wine, fruit juices, Tuaca, and Limoncello	6.75
Sangria Swirl	Frozen Bellini swirled with sangria	6.75
Pomegranate Martini	Three Olives Pomegranate Vodka, PAMA Liqueur, pomegranate juice	8.50
Flirtini	SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne	8.50
Moscow Mule	SKYY Vodka, fresh-squeezed lime juice, ginger beer	8.25

The following premium liquors and cordials are available:

Absolut Vodka, Grey Goose Vodka, Ketel One Oranje Vodka, SKYY Vodka, Tito's, Bulleit, Crown Royal, Jim Beam, Jack Daniel's, Maker's Mark, Fireball, Jameson, Bombay Sapphire Gin, Tanqueray Gin, Hendrick's Gin, Bacardi, Captain Morgan Spiced Rum, Malibu Rum, Myers's Dark Rum, Dewar's, Glenlivet (12 yr.), Patrón Reposado, Sauza Hornitos Plata

► AFTER-DINNER DRINKS

The Chocolate Oliveto	Oliveto's decadent chocolate martini made with Godiva chocolate, Bushmills, Baileys, Kahlua and cream, served in a chocolate-swirled martini glass	9.50
Hazelnut Caramel Coffee	Our delicious dulce de leche sauce mixed with Frangelico, fresh-brewed coffee and garnished with whipped cream and dusted cocoa	8.50
Baileys and Coffee	Baileys Irish Cream mixed with fresh-brewed coffee and topped with whipped cream	8.50

► DRAFT BEERS

Peroni	Coop F5 IPA	Michelob Ultra
Premium Italian lager	Perfect blend of malt, hops and citrus, from Coop Ale Works, Oklahoma City	Light lager with a refreshing finish
5.50	5.50	4.50
Local Craft Brew (Seasonal)	Angry Scotsman	Blue Moon
Ask your server for details	Rusty Kiltpin	An unfiltered Belgian-style wheat ale
5.50	Scottish ale with caramel and vanilla notes	5.25
Yuengling Traditional Lager	5.50	
Iconic American lager famous for its rich amber color and medium-bodied flavor		
5.50		

► BOTTLED BEER

Roughtail E.R.W.O.	Sapporo	Coors Light
5.50	5.50	4.50
Guinness Draught	Corona Extra	Miller Lite
6.00	4.75	4.50
Strongbow Dry Cider	Bud Light	Michelob Ultra
6.00	4.50	4.50
Stella Artois	Budweiser	
5.00	4.50	

► BEVERAGES

Iced Tea / Sweet and Unsweet	Coke / Diet Coke	Fresh-Brewed Coffee or Hot Tea
3.49	Sprite / Dr Pepper	
	Diet Dr Pepper	
	Barq's Root Beer	
	Coke Zero	
	Minute Maid Lemonade	
3.79	3.49	