

▶ **DESSERTS**

Ⓞ 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. 8.75

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. 8.75

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an amaretto-enhanced strawberry sauce and a cloud of whipped cream. 8.75

Chocolate Flourless Cake Ⓞ

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. 8.75

Tiramisu

Layers of ladyfingers, mascarpone cream and whipped cream. 8.75



CHEESECAKE WITH STRAWBERRY-AMARETTO COULIS



DULCE DE LECHE BREAD PUDDING



SANGRIA SWIRL

PEACH BELLINI



SALTED CARAMEL CHEESECAKE



CHOCOLATE BROWNIE BLISS

▶ WINE LIST

House Red or White  18.00 (3 glasses)  7.00

Lighter, Sweeter Wines, Blush, White and Sparkling

NEW! Moscato White, Menage`a Trois (CALIFORNIA)

Notes of pineapple, peach and honey 29 8.25

Riesling, Lone Birch (WASHINGTON)

Floral bouquet lending flavors of white peach and pear 32 8.75

White Zinfandel, Beringer (CALIFORNIA)

Fresh berry and citrus flavors with a hint of nutmeg and clove 28 7.75

Brut Sparkling Wine, Chandon (CALIFORNIA)

Classic nutty flavor and a complex spicy nose — 7.50



Richer and More Complex Whites

Ruffino Lumina, Pinot Grigio (ITALY)

Intense peach aromas and wild flowers with a light minty finish 34 9.25

Francis Coppola Sauvignon Blanc (CALIFORNIA)

Medium body with citrus and tropical fruits 32 8.75

Kendall-Jackson Vinter's Reserve 2019

Rich and velvety with notes of citrus, oak, and tropical fruit 32 8.75

Chardonnay, John & Michele (CALIFORNIA)

Smooth and creamy with vanilla and pineapple 36 9.75

Reds with Lighter Body and Less Tannin

Dornfelder, Leonard Kreuzsch (GERMANY)

A sweet red grape with flavors of plum and berry, served chilled 32 8.75

Pinot Noir, Mark West (CALIFORNIA)

Deep berry flavors with a hint of warm spice and oak 32 8.75

Merlot, Castoro Cellars (CALIFORNIA)

Full nose of rose petals and dried cherries with dark chocolate and baking spices 32 8.75

Chianti, DOCG, Cecchi Classico (ITALY)

Easy to drink with a plum and blackberry bouquet 34 9.25

Chianti, Ruffino Riserva Ducale Classico (ITALY)

Fragrant fresh fruit with a hint of spice 39 10.50

Drier and More Intense Reds and Blends

Red Blend, Apothic (CALIFORNIA)

Smooth with flavors of black cherry and vanilla with a mocha finish 32 8.75

Meritage, Sterling (CALIFORNIA)

Bordeaux-style blend with black raspberry, cherry and chocolate 30 8.25

Malbec, Alamos (ARGENTINA)

Full-bodied with blackberry and brown sugar spice 30 8.25

Cabernet Sauvignon, John & Michele (CALIFORNIA)

Smooth with rich flavors of dark fruit and oak 39 10.50

▶ UNIQUE DRINKS

NEW! Sicilian Punch A blend of Southern Comfort, amaretto, orange juice, pineapple juice, grenadine, and club soda 8.95

Peach Bellini Bacardi Light Rum, peach nectar, white wine 7.50

Grande Bellini A grande version of our popular bellini 9.25

Add an amaretto, Chambord or peach schnapps floater 2.00

Frozen Sangria Red wine, fruit juices, Tuaca, and Limoncello 7.50

Sangria Swirl Frozen Bellini swirled with sangria 7.50

Pomegranate Martini Three Olives Pomegranate Vodka, PAMA Liqueur, pomegranate juice 9.50

Flirtini SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne 9.50

Moscow Mule SKYY Vodka, fresh-squeezed lime juice, ginger beer 9.00

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, 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 9.00

Baileys and Coffee Baileys Irish Cream mixed with fresh-brewed coffee and topped with whipped cream 9.00

Espresso Martini Local espresso, vanilla vodka, Kahlua and Baileys 11.50

▶ DRAFT BEERS

Peroni
Premium Italian lager
5.50

Local Craft Brew (Seasonal)
Ask your server for details
5.50

Yuengling Traditional Lager
Iconic American lager famous for its rich
amber color and medium-bodied flavor
5.50

Coop F5 IPA
Perfect blend of malt, hops and
citrus, from Coop Ale Works,
Oklahoma City
5.50

Angry Scotsman
Rusty Kiltpin
Scottish ale with caramel and
vanilla notes
5.50

Michelob Ultra
Light lager with a refreshing finish
4.50

Blue Moon
An unfiltered Belgian-style wheat ale
5.25

Hazy IPA
An unfiltered IPA with juicy and
citrus notes
5.50

▶ BOTTLED BEER

Roughtail E.R.W.O.
5.50

Guinness Draught
6.00

Strongbow Dry Cider 
6.00

Stella Artois
5.00

Sapporo
5.50

Corona Extra
4.75

Bud Light
4.50

Budweiser
4.50

Coors Light
4.50

Miller Lite
4.50

Michelob Ultra
4.50

▶ BEVERAGES

**Iced Tea / Sweet and
Unsweet**
3.49

**Fresh-Brewed Wild
Raspberry or Peach
Flavored Iced Tea**
3.79

**Coke / Diet Coke
Sprite / Dr Pepper
Diet Dr Pepper**

**Barq's Root Beer
Coke Zero
Minute Maid Lemonade**
3.49

**Fresh-Brewed
Coffee or Hot
Tea**
3.49