

► DESSERTS

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

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

SALTED CARAMEL
CHEESECAKE



DULCE DE LECHE
BREAD PUDDING



CHOCOLATE
BROWNIE BLISS



SANGRIA
SWIRL



PEACH
BELLINI



CHOCOLATE
FLOURLESS
CAKE

► WINE LIST

House Red or White  18.00 (3 glasses)  7.00

Lighter, Sweeter Wines, Blush, White and Sparkling

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

(187 ML SINGLE)

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 Kreusch (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

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

► BOTTLED BEER

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

► BEVERAGES

Iced Tea / Sweet and Unsweet 3.49	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
Fresh-Brewed Wild Raspberry or Peach Flavored Iced Tea 3.79		