



## DESSERTS

all desserts \$7

### BLUEBERRY CRUMBLE A LA MODE

#### MILK AND WHOOPIES

3 mini whoopie pies (traditional, chocolate/chocolate, espresso) and a glass of cold milk all natural ingredients, organic butter, local, free-range eggs, organic buttercream, no trans fat

#### CHOCOLATE ENCORE CAKE

four layers of chocolate cake, layers of white chocolate cream cheese frosting and ganache

#### RASPBERRY PIE A LA MODE

#### CARROT CAKE

with walnuts, cream cheese frosting

#### LIME AND COCONUT CHEESECAKE

gluten free!

#### BROWNIE SUNDAE

Annabelle's Natural French vanilla ice cream, chocolate brownie, hot fudge, whipped cream, walnuts

**Bite Size Desserts \$3**

**Just a taste? Any of the desserts listed above available**

We use  and homemade whipped cream



## AFTER DINNER DRINKS

#### COFFEE 2

from Piscataqua Coffee Roasting Company - regular or decaf

#### TEA 1.50

wide selection of Davidson's Organic Teas including black, black decaf, green and herbal varieties

#### BAILEY'S COFFEE 7

Bailey's Irish Cream and coffee

#### IRISH COFFEE 7

Jameson Irish whiskey and coffee

#### NUTTY IRISHMAN 8

Frangelico, Jameson Irish whiskey and coffee

#### MEXICAN COFFEE 7

Kahlua coffee liqueur and coffee

### Cordials

#### GRAND MARNIER

#### BAILEY'S IRISH CREAM

#### SAMBUCA BLACK

#### SAMBUCA WHITE

#### FRANGELICO

#### KAHLUA

#### AMARETTO DI SARONNO

#### VS COGNAC COURVOISIER

#### VS HENNESSY COGNAC

#### DOM B&B LIQUEUR

### Single Malt Scotch

**GLENFIDDICH 12 YEAR**

**GLENLIVET 12 YEAR**

**MACALLAN 18 YEAR**