

AFTER DINNER DRINKS

DESSERT WINES

<i>2008 Dr. Pauly Bergweiler Noble House Ice Wine</i>	9
<i>2009 Villa Giada Moscato d'Asti</i>	7
<i>2009 Torbreck "The Bothie" Muscat Blanc.....</i>	9
<i>Yalumba Museum Reserve Muscat</i>	8
<i>2008 Ben Rye Passito di Pantelleria.....</i>	12
<i>2008 Chateau Simon Sauternes.....</i>	12
<i>2006 Royal Tokaji 5 Puttonyos.....</i>	12

PORTS

<i>2005 Scott Harvey Forté, Amador County</i>	9
<i>Warre Otima 10 yr. Tawny</i>	9
<i>2007 Graham's Vintage port.....</i>	12

COGNAC/BRANDY

<i>Daron Calvados.....</i>	10
<i>Pierre Ferrand Ambre Cognac</i>	11

COFFEE DRINKS

<i>Shade Coffee (coffee with Bailey's, Frangelico, Kahlua)</i>	7
<i>Café Shade (same made with cappuccino)</i>	8
<i>Espresso Martini</i>	8

DESSERT

(ALL \$8.00)

SHADE CROISSANT BREAD PUDDING

House Made Ice Cream

STICKY TOFFEE PUDDING CAKE

Vanilla Porter Ice Cream and Poached Pear

KEY LIME PIE

Gingersnap Crust and Fresh Whipped Cream

CHOCOLATE HAZELNUT MOUSSE

Flourless Hazelnut Brownie and Crème Anglaise

INDIVIDUAL COCONUT CREAM PIE

Hazelnut Shortbread Crust

TRIO OF SORBET

ST. ARNOLD'S ROOT BEER FLOAT

Vanilla Bean Ice Cream

\$5.00

ARTISAN CHEESE PLATE

Crostini, Nuts and Honey

\$14.00