

— **Port** —

Fonseca Bin #27 7.50
Dow's L.B.V. 6.00
Taylor Fladgate 10yr Tawny 7.50

— **Cognac** —

Courvoisier VS 9.25
Courvoisier VSOP 11.25
Courvoisier XO 17.25
Hennessy VS 8.75
Martell VS 8.75
Remy Martin VSOP 9.50

— **Single Malt Scotch** —

The Balvenie 10yr 8.75
McCallan 12yr 10.25
Lagavulin 16yr 10.25
Oban 14yr 8.75
The Glenlivet 12yr 8.50
Knockando 12yr 9.50
Glenfiddich 15yr 8.75

— **Small Batch Bourbon** —

Knob Creek 9yr 100 proof 8.25
Baker's 7yr 107 proof 8.75
Basil Hayden's 8yr 80 proof 8.25
Booker's 7yr 3mo 126.5 proof 9.75
Woodford Reserve 90.4 proof 8.25
Jack Daniel's Single Barrel 94 proof 8.25

— **Dessert Wine** —

BV "Muscat de Beaulieu" California Dessert Wine 7.25

— **Desserts** —

Black Mountain Sundae 7.95

Vanilla ice cream, chocolate chip cookies, brownies, fudge, goldbricks chocolate topping and whipped cream.

Raspberry Cheese Cake 5.95

Creamy, housemade chocolate-swirl cheese cake topped with whipped cream and fresh raspberries then drizzled with caramel.

Candied Walnut Upside-Down

Apple Pie a la Mode 7.95

Upside-down walnut crusted apple pie, served with caramel sauce and sprinkled with powdered sugar.

S'mores 5.95

Two housemade graham cookies layered with dark rum chocolate ganache and toasted marshmallows then dusted with graham cracker powder.

Yuzu-Panacotta 6.95

A smooth Italian-style custard flavored with fresh Yuzu juice complemented with raspberry-yuzu sauce.

Fruit Tart 6.95

Tart shell filled with vanilla pastry cream topped with seasonal fruit.

Gourmet Cheese Board 10.95

Featuring creamy brie, mild baby gouda, smoked sharp cheddar, granny smith apple slices, seedless red grapes and strawberries.