

Dessert Coffees, Martinis, & Wines

Atlantis Coffee

Godiva dark chocolate liqueur, Grand Marnier, and Bailey's. \$8

Bailey's Mint Kiss

Bailey's, Kahlua, and dark crème de menthe. \$7

Irish Coffee

Jameson Irish Whiskey and Bailey's, topped with whipped cream and dark crème de menthe. \$7

Italian Coffee

Romano Sambuca with Amaretto. \$7

Snickers Coffee

Smirnoff vanilla vodka, hazelnut liqueur, Crème de Cacao, and cream, topped with whipped cream and chocolate syrup. \$7

Sunken City Coffee

Kahlua, Grand Marnier, Bailey's, Frangelico, and cream. \$9

Thin Mint Coffee

Godiva dark chocolate liqueur and dark crème de menthe. \$7

Toasted Almond Coffee

Amaretto and Kahlua. \$7

Death by Chocolate Martini

Godiva dark chocolate liqueur, Crème de Cacao, and Smirnoff vanilla vodka with a splash of cream, served in a chocolate-drizzled glass. \$11

Espresso Martini

Kahlua coffee liqueur, Smirnoff vanilla vodka, and Starbucks crème liqueur shaken with a shot of real espresso and a splash of cream and topped with three espresso beans. \$10

Key Lime Pie Martini

Smirnoff vanilla vodka, Monin key lime pie, splash of sours, lime juice, and cream in a graham-cracker rimmed glass with a lime slice. \$9

Orange Dreamsicle Martini

Cointreau, Smirnoff vanilla vodka, and a splash of cream, topped with orange zest. \$10

Snickers Martini

Godiva dark chocolate liqueur, Smirnoff vanilla vodka, and hazelnut liqueur with a splash of cream in a graham-cracker rimmed glass. \$11

Beringer Moscato California 2008, \$7/\$24

Trinchero Family Reisling Monterey 2007, \$8/\$28

BV Reisling California 2007, \$9/\$32

House-Made Desserts

White Chocolate Bread Pudding

Bread pudding using our brick-oven bread with a Maker's Mark Crème Anglaise. \$7

Crème Brûlée

A classic crème brûlée served with fresh berries. \$5

French Clafouti

Baked custard with seasonal fruit, whipped cream, and mint. \$6

Dessert Flight

Chocolate mousse, peanut butter mousse, and crème brûlée in individual glasses, topped with white chocolate shavings. \$6

New York Cheesecake

With whipped cream and fresh strawberry sauce. \$5

Chef's Cheese & Fruit Plate

Local fresh fruit and cheese with port wine reduction and garlic toast points. Cheese and fruit selections change daily. \$9

"The Fathoms Below" Fondues

Served with fresh strawberries, bananas, marshmallows, pretzels, homemade cheesecake, and graham crackers. \$12

Your Choice of:

Atlantis Peanut Butter Fudge Fondue

Hershey's Milk Chocolate and a swirl of crunchy peanut butter

Bailey's Milk Chocolate Fondue

Hershey's Milk Chocolate and a dash of Bailey's Irish Cream

Chocolate Smore's Fondue

Hershey's Milk Chocolate, marshmallow cream, flambéed, and topped with crushed graham crackers