

## AFTER DINNER DRINKS

### Dessert Wine

Dusinberre, Late Harvest Muscat, Napa Valley 2004	18/76
La Fleur d'Or, Sauternes, 2011	14/52
Dolce, Far Niente, Late Harvest Wine. 2009	30/115

### Selection of Brandy & Cognac

Courvasier, Exclisif, Cognac	22
Remy Martin, Cognac	20
Martell, Cordon Blue, Cognac	30
St. Vivant, Armagnac	12
Camus Elegance, Cognac VSOP	16

### Selection of Whiskies and Scotches

Oban, 14 year, Single Malt Scotch	20
Pig's Nose, Blended Scotch	11
Johnnie Walker, Black Label, Blended Scotch	14
Sranahan's Colorado Whiskey	16
Basil Hayden's Kentucky Straight Bourbon	15
Blanton's Single Barrel Bourbon	16
High West Double Rye Whiskey	13

### Selection of Amaros, Aperetifs and Digestives

Amaro Montenegro	10
Fernet Branca	9
Melletti, Amaro	9
Contratto, Fernet Liquer	15
Chartreuse, Green / Yellow	16
Chartreuse, V.E.P.	39
St. George, Absinthe, San Francisco	14
Nouvelle Orleans Absinthe	35
Luxardo, Amaretto	10
Grappino, Grappa	13
Borghetti, Espresso Liquer	9

### Port

Graham's 20 year old Tawny	14
Quinto de Vesuvio, 1994	30

## AFTER DINNER DRINKS

### Dessert Wine

Dusinberre, Late Harvest Muscat, Napa Valley 2004	18/76
La Fleur d'Or, Sauternes, 2011	14/52
Dolce, Far Niente, Late Harvest Wine. 2009	30/115

### Selection of Brandy & Cognac

Courvasier, Exclisif, Cognac	22
Remy Martin, Cognac	20
Martell, Cordon Blue, Cognac	30
St. Vivant, Armagnac	12
Camus Elegance, Cognac VSOP	16

### Selection of Whiskies and Scotches

Oban, 14 year, Single Malt Scotch	20
Pig's Nose, Blended Scotch	11
Johnnie Walker, Black Label, Blended Scotch	14
Sranahan's Colorado Whiskey	16
Basil Hayden's Kentucky Straight Bourbon	15
Blanton's Single Barrel Bourbon	16
High West Double Rye Whiskey	13

### Selection of Amaros, Aperetifs and Digestives

Amaro Montenegro	10
Fernet Branca	9
Melletti, Amaro	9
Contratto, Fernet Liquer	15
Chartreuse, Green / Yellow	16
Chartreuse, V.E.P.	39
St. George, Absinthe, San Francisco	14
Nouvelle Orleans Absinthe	35
Luxardo, Amaretto	10
Grappino, Grappa	13
Borghetti, Espresso Liquer	9

### Port

Graham's 20 year old Tawny	14
Quinto de Vesuvio, 1994	30

## AFTER DINNER DRINKS

### Dessert Wine

Dusinberre, Late Harvest Muscat, Napa Valley 2004	18/76
La Fleur d'Or, Sauternes, 2011	14/52
Dolce, Far Niente, Late Harvest Wine. 2009	30/115

### Selection of Brandy & Cognac

Courvasier, Exclisif, Cognac	22
Remy Martin, Cognac	20
Martell, Cordon Blue, Cognac	30
St. Vivant, Armagnac	12
Camus Elegance, Cognac VSOP	16

### Selection of Whiskies and Scotches

Oban, 14 year, Single Malt Scotch	20
Pig's Nose, Blended Scotch	11
Johnnie Walker, Black Label, Blended Scotch	14
Sranahan's Colorado Whiskey	16
Basil Hayden's Kentucky Straight Bourbon	15
Blanton's Single Barrel Bourbon	16
High West Double Rye Whiskey	13

### Selection of Amaros, Aperetifs and Digestives

Amaro Montenegro	10
Fernet Branca	9
Melletti, Amaro	9
Contratto, Fernet Liquer	15
Chartreuse, Green / Yellow	16
Chartreuse, V.E.P.	39
St. George, Absinthe, San Francisco	14
Nouvelle Orleans Absinthe	35
Luxardo, Amaretto	10
Grappino, Grappa	13
Borghetti, Espresso Liquer	9

### Port

Graham's 20 year old Tawny	14
Quinto de Vesuvio, 1994	30



# EVANGELINE

## DESSERTS

TARTE TATIN \$8  
vanilla bean ice cream

VANILLA CREME BRULEE \$8

GAUFRE DE LIEGE AVEC CHOCOLAT \$9  
crispy-chewy waffle,  
whipped cream, nutella

BAUMKUCHEN \$10  
german chocolate layer cake, crème anglaise,

THREE TWINS COUPE DE GLACE \$6  
caramel ice cream  
vanilla bean ice cream bittersweet  
chocolate ice cream mango sorbet

ASSIETTE DE FROMAGES \$21  
warm camembert, petite basque, aged gouda  
pear butter, candied pecans, cranberry nut bread

Yo El Rey "CUVEE EVANGELINE" coffee \$5  
Napa Valley Tea Company Selection \$5



# EVANGELINE

## DESSERTS

TARTE TATIN \$8  
vanilla bean ice cream

VANILLA CREME BRULEE \$8

GAUFRE DE LIEGE AVEC CHOCOLAT \$9  
crispy-chewy waffle,  
whipped cream, nutella

BAUMKUCHEN \$10  
german chocolate layer cake, crème anglaise,

THREE TWINS COUPE DE GLACE \$6  
caramel ice cream  
vanilla bean ice cream bittersweet  
chocolate ice cream mango sorbet

ASSIETTE DE FROMAGES \$21  
warm camembert, petite basque, aged gouda  
pear butter, candied pecans, cranberry nut bread

Yo El Rey "CUVEE EVANGELINE" coffee \$5  
Napa Valley Tea Company Selection \$5



# EVANGELINE

## DESSERTS

TARTE TATIN \$8  
vanilla bean ice cream

VANILLA CREME BRULEE \$8

GAUFRE DE LIEGE AVEC CHOCOLAT \$9  
crispy-chewy waffle,  
whipped cream, nutella

BAUMKUCHEN \$10  
german chocolate layer cake, crème anglaise,

THREE TWINS COUPE DE GLACE \$6  
caramel ice cream  
vanilla bean ice cream bittersweet  
chocolate ice cream mango sorbet

ASSIETTE DE FROMAGES \$21  
warm camembert, petite basque, aged gouda  
pear butter, candied pecans, cranberry nut bread

Yo El Rey "CUVEE EVANGELINE" coffee \$5  
Napa Valley Tea Company Selection \$5