



Dessert

Fig \$11 

Vanilla, Shortbread, Mulled Wine Ice Cream

Chocolate \$11 

Chocolate Bar, Hazelnut, Nougat

Orange Cake \$11 

Saffron, Basil Espuma, Confit Lemon

Cotton Candy \$11 

Unicorn, Fairy Dust, Explosion

Coffee & Tea

Coffee or Decaffeinated Coffee \$4.75

Premium Teas \$4.75

Espresso \$5

Cappuccino \$6

Café Latté \$6

Mochaccino \$6

Please inform your server if you have any food allergies or dietary restrictions



- Vegetarian



- Gluten Free



- Lactose Free

Dessert Wine (2oz)

Gehring Bros, Okanagan Riesling Ice Wine \$29

Port (2oz)

Taylor Fladgate, late bottle vintage \$ 8

Taylor Fladgate, 10 year old tawny \$12

Taylor Fladgate, 20 year old tawny \$18

Taylor Fladgate, 30 year old tawny \$36

After Dinner Selections (1oz)

Fine Calvados, Père Magloire \$8

Courvoisier V.S.O.P. \$10.50

Marnier V.S.O.P. \$10.50

Rémy Martin V.S.O.P. \$10.50

Grand Marnier \$9

Grand Marnier, Cuvée du Centenaire \$15

Special Coffees, Teas & Warmers

Rimrock Coffee \$9

Grand Marnier, Tia Maria, coffee, whipped cream.

B-52 Coffee \$9

Baileys, Kahlua, Grand Marnier, coffee, whipped cream.

Blueberry Tea \$9

Grand Marnier, Amaretto, Earl Grey tea.

Canadian Warmer \$9

Sortilège, Canadian Whiskey, coffee, whipped cream.

Irish Coffee \$9

Irish Mist, Irish Whiskey, coffee, whipped cream.

Monte Cristo Coffee \$9

Kahlua, Grand Marnier, coffee, whipped cream.

Spanish Coffee \$9

Brandy, Kahlua, coffee, whipped cream.