



DESSERTS

Chef's Special Dessert	Mkt
Creme Brulée Grand Marnier	6
Creamy Custard with a Hint of Orange and Vanilla Beans	
Apple Crisp	6
Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	
Bread Pudding Of The Day	6.5
Chocolate Mocha Brownie	7
Rich Bittersweet Chocolate and Espresso Brownie; Topped with BoscOs Stout Gelato	
Tiramisu	6.5
Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate	
Gelato	3
BoscOs Award Winning Irish Stout Blended into Homemade Italian Ice Cream	
Root Beer Float	5.5

COFFEE & ESPRESSO

BoscOs House Blend	2	Cappuccino	3.25
Espresso	3.5	Cafe Latte	3.75
Double Espresso	4	Mocha Latte	3.75

CORDIALS

Amaretto di Sarrono	5.5	Chambord	6.5
Bailey's	6	Tia Maria	6
Frangelico	6	Drambuie	7.5
Godiva	6.5	Cointreau	8.5
Kahlua	5.5	Sambuca	6

COGNAC

B & B	7	Courvoisier	6.5
Grand Marnier	8.5	Hennessey VS	8

PORT

Cockburn's Ruby	4.5
Churchill's 10 yr. Tawny	8.5

COFFEE DRINKS

Café BoscOs (Tia Maria, Bailey's, Brandy)	6
Keoke Coffee (Brandy, Cream de Cacao, Kahlua)	6
Irish Coffee	6

SINGLE MALT SCOTCH SELECTION

GlenLivet	8.5	Glenmorangie 10	7.5
McCallan 12	7.5	Oban	7

SINGLE BARREL BOURBON

Bookers	11.5
Woodford Reserve	10
BoscOs Hand Selected Buffalo Trace 9 Year	7.75
Jack Daniels Single Barrel	10

TEQUILA

Cuervo Gold	6	Patron Silver	8.5
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