

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		6.5
Rich Bittersweet Chocolate and Espresso Cake Topped with Bosc's Stout Gelato		
Tiramisu		6.5
Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate		
Gelato		3
Bosc's Award Winning Irish Stout Blended into Homemade Italian Ice Cream		
Root Beer Float		5.5

COFFEE & ESPRESSO

Bosc's House Blend	2	Cappuccino	3.25
Espresso	3.5	Cafe Latte	3.75
Double Espresso	4	Mocha Latte	3.75

CORDIALS

Amaretto di Sarrono	6	Chambord	6.5
Bailey's	6.25	Tia Maria	6
Frangelico	6.5	Drambuie	7.5
Godiva	6.5	Cointreau	6
Kahlua	6	Sambuca	6

COGNAC

B & B Central	7	Courvoisier	8.25
Grand Marnier	7	Hennessey V.S.	8.25

PORT

Warre's Warrior "Special Reserve"		5.5
Cockburn's Fine Tawny		6.5

COFFEE DRINKS

Café Bosc's (Tia Maria, Bailey's, Brandy)		6
Keoke Coffee (Brandy, Cream de Cacao, Kahlua)		6
Irish Coffee		6.25

SINGLE MALT SCOTCH SELECTION

Glenmorangie 10	10	Glenlivet	10
McCallan 12	7.5	Oban	9

SINGLE BARREL BOURBON

Bookers	9	Woodford Reserve	8
Knob Creek	7.5	Jack Single Barrel	7.5
Bosc's Hand Selected Buffalo Trace 9 Year			8

TEQUILA

Cuervo Gold	6	Patron Anejo	8.25
Patron Silver	7.5	Corralejo	6