

desserts

chocolate espresso cake

dark chocolate cake, chocolate mocha mousse, chocolate ganache and espresso syrup 5.25

tiramisu

ladyfingers dipped in espresso and marsala, layered with fresh mascarpone mousse 5.25

“pisa” pie

a towering slice of butter fudge ice cream, honey roasted peanuts, fudge, peanut butter, oreo cookie crust and whipped cream 6.50

double chocolate mousse torte

A rich torte of white and dark chocolate mousse with a chocolate cookie crumb crust 5.75

spumoni

classic italian spumoni with flavors of pistachio, chocolate, and cherry 4.95

crème brulee

a vanilla bean crème brulee topped with fresh berries 4.95

lemon cheesecake

lemoncello strawberry sauce and fresh strawberries 5.95

dessert wines

banfi rosa regale **split** 10.95 **half bottle** 24.00

rosenblum desiree chocolate port 8.95

coffee drinks

available in regular or decaffeinated

cameron’s coffee

made famous at our original restaurant with baileys, godiva and crème de menthe, topped with whipped cream 5.95

café 52

not your basic coffee – baileys, kahlúa and grand marnier, topped with whipped cream 5.95

irish coffee

a classic with jameson irish whiskey and kahlúa topped with whipped cream 5.95

espresso 3.00

café martini

our in-house specialty with frangelico, grand marnier and grey goose, topped with whipped cream 5.95

café gates

kahlúa, dark crème de cocoa and grand marnier, topped with whipped cream 5.95

keoke coffee

kahlúa, brandy and dark crème de cocoa, topped with whipped cream 5.95

cappuccino 3.25

cognacs and port

Hennessey VS 7.50
Remy Martin VSOP 9.50
Remy Martin XO 18.50

Graham’s Six Grapes 6.00
Sandeman Founder’s Reserve 6.00
Fonseca Bin 27 6.75
Cockburn 10 yr Tawny 6.00
Fonseca 20 yr Tawny 12.00
Taylor-Fladgate 20 yr Tawny 12.00

