

DESSERT

LEMON CURD v
*meringue pieces. whipped cream.
windmill cookie crust* 6.5

TURTLE PIE gf v
peanut butter. chocolate ganache. candied pecans 7

GOAT CHEESE CHEESECAKE v
*windmill cookie crust. blueberry preserves.
candied lemon peel* 7

VEGAN CHOCOLATE CAKE df v
double chocolate cake. chocolate frosting 8

AFTER DINNER DRINKS

TERRA COFFEE 8
*house-made irish cream liqueur. amaretto.
rowsters coffee. caramelized sugar rim*

LIMONCELLO 8
house-made limoncello, served chilled with a twist

CANTINA COLLI EUGANEI PROSECCO 9.5/36
*euganean hills, italy. grown in volcanic soil enhancing a
refined minerality and earthiness. full sparkling wine with
hints of fruit & a pleasant, dry finish*

42 ICE WINE 10 3oz
*fenn valley, mi. ice wine is a sweet and rich wine made from
grapes left to naturally freeze on the vine. ripe peaches,
mango, apricots, honey, raisins, and a hint of violets*

NIEPOORT LBV PORT 10 3oz
*portugal. balanced and deep aromas of dark chocolate and
subtle floral notes finishing with deep fruits of the forest*

CORDIALS

add a cup of rowsters coffee to any cordial for 2.00

HOUSE MADE AMARETTO 6
TERRA IRISH CREAM LIQUER 6
FRANGELICO 7
GRAND MARNIER 8.5
TERRA COFFEE LIQUER 6
TUACA 7.5
SOUTHERN COMFORT 6.5

DIGESTIF

FERNET-BRANCA 7.5
HERBSAINT 11
AMARO SFUMATO RABBARO 6
CAMPARI 6
APEROL 6
D.O.M. BENEDICTINE 8
COURVOISIER VSOP 7
HENNESSY 10.5
LONG ROAD AQUAVIT 8
DEL MAGUEY VIDA 7

SCOTCH

CHIVAS REGAL 8
DEWERS 7.5
JOHNNIE WALKER RED 7
JOHNNIE WALKER BLACK 9
GLENLIVET 12 yr. 9
LAPHROAIG 10yr. 10
GLENMORANGIE NECTAR D'OR 12
MACCALLAN 12 yr. 12
BALVENIE DOUBLEWOOD 12
GLENLIVET 18yr. 17
OBAN 14 yr. 17

BOURBON

BASIL HAYDEN 9.5
MAKERS MARK 8
KNOB CREEK 9
WOODFORD RESERVE 9
JOURNEYMAN'S FEATHERBONE 10