

THE HEIGHTS

After Dinner Drinks

All \$7⁹⁵

Logan's Coffee

Jameson, Bailey's, brown sugar & whipped cream

Godiva Coffee

Godiva Dark Chocolate, Frangelico & whipped cream

Liquors

Port

Taylor Fladgate (10 Year) \$7⁹⁵
Fonseca (20 Year) \$13⁰⁰

Cordials

Amaretto Disaronno \$7⁹⁵
Bailey's Irish Cream \$6⁵⁰
Cointreau \$8²⁵
Drambuie \$8²⁵
Frangelico \$7⁹⁵
Godiva Dark Chocolate \$6⁷⁵
Godiva White Chocolate \$6⁷⁵
Grand Marnier \$8⁵⁰
Kahlua \$6⁵⁰
Licor 43 \$6⁵⁰
Romana Sambuca \$6⁵⁰
Starbucks Liqueur \$7⁷⁵

Cognac

Courvosier VS \$8²⁵
Hennessy VS \$8²⁵
Remy VSOP \$9⁵⁰
Hennessy XO \$19⁹⁵

Scotch

Glenlivet (12 years) \$8⁵⁰
Dalwhinnie (15 years) \$10⁵⁰
Macallan (12 years) \$10⁷⁵
Glen Morangie (10 years) \$10²⁵

Irish

Jameson \$6⁵⁰

Small Batch Bourbon

Maker's Mark \$8⁰⁰
Knob Creek \$8²⁵
Woodford Reserve \$8⁷⁵

House-Made Desserts

All \$6²⁵

Mango Key Lime Pie

A rich, key lime custard flavored with mango filling in a cinnamon and graham cracker crumb crust.

Warm Chocolate Bundt Cake

A moist and rich cake topped with vanilla ice cream and fudge sauce.

Warm Apple Crisp w. Ice Cream

Granny Smith Apples, maple syrup and spices topped with crisp rolled oats & served à la mode.

Bread Pudding Sundae

Moist bread pudding, served warm, topped with vanilla ice cream and caramel sauce.

Abita Root Beer Float

Abita micro-brewed root beer served in a pint glass with vanilla ice cream, whipped cream, and a cherry.

Brownie Sundae

A warm fudge brownie topped with vanilla ice cream, caramel pecan sauce and hot fudge sauce.

Dessert in a Martini - All \$8²⁵

Almond Joy Martini

Parrot Bay Coco, Godiva Dark Chocolate & amaretto

Starbuckstini

Smirnoff Vanilla, Kahlua, Bailey's & Starbucks liqueur

White Chocolate Raspberry Martini

Smirnoff Raspberry, Godiva White Chocolate, crème de cacao & Chambord