

After Dinner

DIGESTIFS

PORT

Taylor's LBV \$7, Taylor's 20 yr Tawny Port \$10,
Taylor's 30 yr Tawny Port \$16, Penfold's Grandfather Old Tawny Port \$12,

MUSCAT & ICE WINE

Essensia Orange Muscat \$8, Elysium Black Muscat \$8,
Inniskillin Vidal Pearl Icewine \$11,
Mission Hill Reserve Riesling Icewine \$12,

COGNAC

Napoleon Brandy \$6, Remy Martin \$7.5, Navan \$6.5, Courvoisier VSOP \$7.5,
Courvoisier X.O. \$12, Hennessy Paradis \$50, Remy Martin Louis 13 \$120

Cappuccino \$4.25, Espresso \$2.75, Latte \$4.75, Americano \$3,

CRÈME CARAMEL

Creamy custard infused with vanilla bean & cinnamon
\$ 6

CHEESECAKE

Please ask your server for today's creation
\$ 8

LAVA POT

Warm flourless chocolate espresso cake with a pocket of creamy caramel topped
with vanilla ice cream & whipped cream
\$ 8

PETITE LAVA POT

A smaller version of our infamous lava pot
\$4

COCONUT BANANA CREPES

Warm French crepes filled with bananas, toasted coconut, caramel and topped
with vanilla ice cream & whipped cream
\$ 8

CHOCOLATE FONDU FOR 2

Dark Lindt chocolate ganache with fresh seasonal fruit and candied pecans
\$ 17

FRESH SHEET TREAT

Please ask your server about our featured dessert
\$8

LABODEGA IS HAPPY TO ACCOMMODATE ANY ALLERGIES

Specialty Coffees

Hazelnut Coffee

Frangelico & coffee

Blueberry Tea

Amaretto & Grand Marnier

Irish Coffee

Irish whiskey & coffee

B-52 Coffee

Bailey's, Kahlua & Grand Marnier

Mexican Coffee

Tia Maria & brandy

Jamaican Coffee

Dark rum & Kahlua

Spanish Coffee

Brandy & Kahlua

Apple Cider

Appleton's & hot apple cider

Nutty Banana

Frangelico & Crème de Banane

Monty Cristo

Grand marnier & Kahlua

Café Amaretto

Amaretto & coffee

Bailey's & Hot Chocolate

your choice of mint, caramel or original Bailey's

Peppermint Patty

Hot chocolate & Peppermint Schnapps

After Eight

Crème de Menthe, Crème de Cacao & coffee

\$9

All drink menu prices include taxes