



Dessert

Curated by Executive Pastry Chef, Bikram Sandhu

Caramel Macchiato Cheesecake NF

Mocha crumble, whipped coffee honey, red wine
poached peach, chocolate swirl

15

Sticky Date Pudding NF+

Toffee sauce, stout ice cream, pistachio crisp

14

Slow Baked Chocolate Cake GF, NF

Old fashioned chocolate sauce, orange crisp, cherry confit,
whipped caramel

15

Apple Cinnamon Brûlée GF+, NF+

Dried fruit biscotti, almond nougat, apple chips, fresh berries

14

Housemade Ice Cream & Sorbets GF, NF

Fresh fruit, apple chips, chocolate stick

14

Drinks & Warmers

Cognacs & Brandies

	<i>1oz pour</i>
Courvoisier VS	10
Courvoisier VSOP	15
Hennessy VS	17
Joy Armagnac	25
Laubade Armagnac	34
Hennessy XO	55
Remy Martin Louis XIII	400

Fortified Wine

	<i>2oz pour / 375ml bottle</i>
Burrowing Owl, Oliver Coruja	18 / 105
Mission Hill, West Kelowna Reserve Riesling Ice Wine	30 / 155
Desert Hills, Oliver Ambassador	60 (bottle)
Quails' Gate, West Kelowna Fortified Vintage Foch	85 (bottle)

Port

	<i>2oz pour</i>
Taylor Faldgate	
10 Year Tawny, Portugal	15
20 Year Tawny, Portugal	20
30 Year Tawny, Portugal	35
40 Year Tawny, Portugal	45
Penfolds Grandfather	20
20 Year Rare Tawny, Australia	

Warmers

	<i>2 oz - 12</i>
Caribbean Coffee	
Dark roast coffee, Bumbu rum, Goslings rum, americano, whipped cream	
Callahan Coffee	
Dark roast coffee, Jameson Irish whiskey, Baileys, Irish Mist	
Bailey's Gingerbread Latte	
Bailey's, gingerbread syrup, espresso, steamed milk, whipped cream	