

SCOTCH

CHIVAS ROYAL SALUTE	12.00
CRAGGANMORE 12 YR	9.50
DALWHINNIE 15 YR	12.00
GLENNFIDDICH 12 YR	10.00
GLENNFIDDICH 18 YR	14.00
GLENKINCHIE 10 YR	10.00
GLENMORANGIE 10 YR	16.00
JOHNNIE WALKER RED LABEL	8.00
JOHNNIE WALKER BLACK LABEL	12.50
JOHNNIE WALKER GOLD LABEL	16.50
JOHNNIE WALKER BLUE LABEL	28.00
LAGAVULIN 16 YR	16.00
MACALLAN 12 YR	12.00
MACALLAN 18 YR	24.00
OBAN 14 YR	11.00
TALISKER 10 YR	10.00
TALISKER 25 YR	40.00

COGNACS

COURVOISIER V.S.	8.00
COURVOISIER V.S.O.P.	10.50
HENNESSY V.S.	9.00
HENNESSY V.S.O.P	13.00
HENNESSY X.O.	25.00
MARTELL CORDON BLEU	26.00
REMY MARTIN V.S.O.P	12.00
REMY MARTIN X.O.	25.00
LOUIS XIII	150.00

CORDIALS

AMARULA CREAM	7.00
B&B	7.50
BAILEY'S (mint, caramel, original)	7.00
BENEDICTINE	6.50
CAMPARI	7.00
CHAMBORD	6.50
CHARTREUSE	20.00
COINTREAU	7.00
DISARONNO AMARETTO	7.00
DRAMBUIE	9.00
DULSEDA	7.50
FRANGELICO	7.50
GALLIANO	7.50
GRAND MARNIER	8.50
GRAND MARNIER CENT CINQ	30.00
GODIVA (white or dark)	7.00
KAHLUA	7.00
MEZZALUNA EXPRESSO	7.00
MIDORI	6.00
PALLINI LIMONCELLO	6.50
SAMBUCA(white or black)	8.00
ANY CORDIAL WITH COFFEE	7.75
MIX AND MATCH TWO CORDIALS WITH COFFEE	8.50

PORT

CROFT DISTINCTION SPECIAL RESERVE	7.50
DELAFORCE 20YR TAWNY	15.00
DOWS 10YR	8.00
DOWS 20 YR TAWNY	14.00
ROSEMOUNT "OLD BENSON" 10 YR	9.00
TAYLOR FLADGATE LBV	10.50
WARRE'S WARRIOR	7.50
WARRE'S LBV	12.00

DESSERT WINES

COPPO MOSCATO D'ASTI 2006 DOCG, ITALY <i>Sweet and refreshing with aromas of peach and pear</i>	GLS 7.50/BTL 28.00
QUADY ELECTRA ORANGE MUSCAT, CA <i>Peach and melon with floral notes, slightly effervescent</i>	GLS 7.50/BTL 28.00
ROSEMBLUM CELLARS BLACK MUSCAT 2004, CA <i>Ripe berries, creamy cherry with hints of chocolate</i>	GLS 9.00/BTL 40.00
DOMAINE de COYEUX 2003 MUSCAT de BEAUMES de VENISE RHONE, FRANCE <i>Peach and honey with floral notes</i>	GLS 9.00/BTL 36.00
CHATEAU ROUMIEU-LACOSTE 2003 SAUTERNES BARSAC, FRANCE <i>Apricots, honey and peach with a citrus finish</i>	GLS 15.00/BTL 60.00
BERINGER NIGHTINGALE 2003 SEMILLON SAUVIGNON BLANC PRIVATE RESERVE NAPA, CA	BTL 80.00
<i>Lush jammy apricot with vanilla and citrus notes</i>	
NICKEL AND NICKEL DOLCE 2002 SEMILLON SAUVIGNON BLANC, NAPA CA	BTL 165.00
<i>Toasted almonds, dried apricots and fig with honey and citrus</i>	
INNISKILLIN ICE WINE VIDAL "PEARL" 2004 VQA NIAGARA, CANADA	BTL 126.00
<i>Fresh nectarines, tangerines with papaya and lychee</i>	

DESSERT MARTINIS

ELECTRA MARTINI	9.50
<i>Quady Electra Orange Muscat, Orange Vodka and a splash of Grand Marnier with a Sugar Mint Rim</i>	
PURPLE HAZE MARTINI	9.50
<i>Roseblum Black Muscat, Quady Electra Orange Muscat and Orange Vodka with a Sugar Mint Rum</i>	
RASPBERRY LEMON DROP MARTINI	10.00
<i>Roseblum Black Muscat, Citrus Vodka and Limoncello</i>	
CHOCOLATE MUDSLIDE	8.00
<i>Baileys Irish Cream (pick a flavor), Vodka and Godiva White Chocolate liquor served over ice</i>	
<u>ALL DESSERTS \$4.95</u>	
CHOCOLATE TERRINE	
<i>Layers of chocolate chiffon, mousse & ganache with raspberry sauce</i>	
HOT BUTTERED RUM CHEESECAKE	
<i>Light & creamy and topped with a rum caramel sauce</i>	
CRÈME BRULEE	
<i>Classic baked custard flavored with vanilla and finished with a caramelized sugar crust and a strawberry garnish</i>	
COUNTRY APPLE TART	
<i>Kinzie's is topped with a candied walnut ice cream scoop</i>	
KEY LIME PIE	
<i>Sweet yet tart filling with a graham cracker crust and strawberry</i>	
PANNA COTTA	
<i>Sweet cream custard served with caramel sauce: make sure to ask your server the flavor of the day</i>	
FLOURLESS CHOCOLATE CAKE	
<i>Covered with chocolate and served with a strawberry garnish</i>	
PROFITEROLES	
<i>Homemade cream puffs with vanilla ice cream, topped with chocolate sauce and sprinkled with nuts</i>	
DOUBLE CANDIED WALNUT ICE CREAM SCOOP	
<i>Two scoops of vanilla bean ice cream with a honeyed citrus sauce</i>	