

After Dinner Menu

Dessert

<i>Tableside Bananas Foster</i>	14
<i>Butter Pecan Ice Cream</i>	
<i>Tableside Pineapple Upside</i>	14
<i>Down Cake</i>	
<i>Butter Pecan Ice Cream</i>	
<i>Godiva Cheesecake</i>	10
<i>Crème Anglaise Fresh Berries</i>	
<i>Key Lime Pie</i>	10
<i>Vanilla Sauce Lime Zest</i>	
<i>Crème Brûlée</i>	10
<i>Classic Egg Crème Caramelized Crown</i>	
<i>Fresh Berries</i>	
<i>Chocolate Layer Cake</i>	13
<i>Chocolate & Vanilla Sauce Whipped</i>	
<i>Cream Fresh Berries</i>	

Locally Roasted Coffee & Espresso

<i>Katz Special Roast</i>	3
<i>Regular or Decaffeinated</i>	
<i>Love Your Coffee?</i>	15
<i>Take a bag home!</i>	
<i>Espresso</i>	5
<i>Always a Double!</i>	
<i>Espresso Con Panna</i>	5
<i>With Cream</i>	
<i>Macchiato</i>	5
<i>Marked with Milk</i>	
<i>Cappuccino</i>	5
<i>Americano</i>	5
<i>Caffe Latte</i>	6
<i>Caramel Latte</i>	7
<i>Caffe Mocha</i>	7
<i>Caffe Corretto</i>	10
<i>With Amaro</i>	
<i>Affogato</i>	10
<i>With Vanilla Ice Cream Shaved Chocolate</i>	
<i>Hot Tea</i>	3
<i>Ask your server for selections</i>	

After Dinner Cocktails*

<i>Jet Lag</i>	14
<i>Brown Sugar Bourbon Licor 43 Averna</i>	
<i>Café Fuego Turbinado Espresso</i>	
<i>Chocolate Bitters Katz Ice Cube</i>	
<i>Stay "Woke"</i>	14
<i>Averna Vodka Borghetti Meletti</i>	
<i>Fernet Espresso Coffee Bean</i>	
<i>Smooth Finish</i>	12
<i>Cocchi Torino Aperol Punt E Mes</i>	
<i>Averna Luxardo Cherry</i>	
<i>Pool T'Amaro??</i>	12
<i>Averna Noily Prat Simple Syrup</i>	
<i>Lemon Pineapple Orange Bitters</i>	

Dessert Wine

<i>Yalumba Museum Reserve</i>	9
<i>Barossa, Australia, Muscat</i>	
<i>Honig 2018</i>	12
<i>Napa Valley, Late Harvest Sauvignon Blanc</i>	
<i>Michele Chiarlo</i>	10
<i>DOCG Nivole, Italy, Moscato d'Asti</i>	
<i>Emotions de la Tour Blanche</i>	10
<i>Bordeaux, France, Semillon, Sauvignon</i>	
<i>Blanc & Muscadelle</i>	
<i>Porto</i>	
<i>Taylor Fladgate LBV 2013</i>	15
<i>Unfiltered Ruby Porto</i>	
<i>Taylor Fladgate 10yr</i>	10
<i>Tawney Porto</i>	
<i>Taylor Fladgate 20yr</i>	14
<i>Tawney Porto</i>	
<i>Taylor Fladgate 30yr**</i>	22
<i>Tawney Porto</i>	
<i>Taylor Fladgate 40yr**</i>	30
<i>Tawney Porto</i>	
<i>Taylor Fladgate Flight**</i>	40
<i>Tawney Porto</i>	
<i>One Ounce Each, 10yr, 20yr, 30yr & 40yr</i>	
<i>Sandeman</i>	9
<i>Fine Ruby Porto</i>	
<i>Sandeman 20yr</i>	16
<i>Tawney Porto</i>	
<i>Warre's LBV 2011</i>	14
<i>Ruby Porto</i>	
<i>Dow's 10yr</i>	10
<i>Old Tawney Porto</i>	
<i>Fonseca</i>	9
<i>Ruby Porto</i>	
<i>Fonseca Bin 27</i>	12
<i>Reserve Ruby Porto</i>	
<i>Terra d'Oro</i>	11
<i>Amador, CA, Zinfandel Port</i>	



THINK A CENTURY AHEAD
Each decanter is the life achievement of
generations of cellar masters

A blend of up to 1,200 Eaux-de-Vie
100% from Cognac Grande Champagne
1/2 Ounce 100 * 1 Ounce 200 * 2 Ounces 400

*Craft Cocktails Created by Bar Manager Devin Hoefling.

**Limited Availability