



COGNAC

COURVOISIER VSOP	19
HENNESSY V.S	20
RÉMY MARTIN VSOP	17
RÉMY MARTIN XO	48
LOUIS XIII	0.5 OZ 160 1 OZ 320 2 OZ 640

GRAPPA

NONINO CHARDONNAY	22
NONINO MERLOT	22
NONINO MOSCATO	22
POLI MERLOT	25
POLI HONEY	25

PORT

FONSECA LBV	15
FONSECA 10 YR.	15
GRAHAM'S PORT 20 YR.	25
GRAHAM'S PORT 30 YR.	38
GRAHAM'S PORT 40 YR.	45



FLIGHTS - THREE QUARTER OUNCE EACH

WHISTLE PIG FLIGHT 55

Whistle Pig 10 yr. (Small Batch)

Whistle Pig 12 yr. (Old World)

Whistle Pig 15 yr. (Straight Rye)

BALVENIE FLIGHT 40

Balvenie 12 yr. (Double Wood)

Balvenie 14 yr. (Caribbean Cask)

Balvenie 21 yr. (Port Wood)

SAZERAC FLIGHT 35

Eagle Rare 10 yr.

Colonel E.H. Taylor (Small Batch)

Sazerac Rye

BLUE RUN FLIGHT 40

Blue Run Reflection

Blue Run High Rye

Blue Run Emerald

GRAHAM'S FLIGHT 50

Graham's Port 20 yr.

Graham's Port 30 yr.

Graham's Port 40 yr.

COCKTAILS

ESPRESSO MARTINI 18

Our Secret Family Recipe

FRENCH SILK 18

Vanilla Vodka, White Chocolate Liqueur,
Strawberry, Cream

THIN MINT 18

Bailey's, Mint Liqueur, Chocolate

MIDNIGHT EXPRESS 18

Whiplash Whiskey, Tia Maria,
Kahlua, Espresso

COFFEE DRINKS

IRISH COFFEE 16

FRENCH COFFEE 16

ITALIAN COFFEE 16

SPANISH COFFEE 16



SWEET ENDINGS

Our desserts are large format for 1 to 2 guests.

CHOCOLATE SOUFFLE ^{GF} 23

Please allow 25-30 minutes

Served with Vanilla Gelato &
Belgium Chocolate Ganache Sauce

LEMON THYME CRÈME BRÛLÉE ^{GF} 16

Caramelized Sugar & Wild Berries

SIX LAYER CHOCOLATE CAKE 18

Triple Chocolate, Courvoisier Crème
Anglaise & Fresh Berries

KEY LIME PIE CHEESECAKE 15

Italian Meringue & Wild Berries

BANANAS FOSTER BREAD PUDDING 21

Brioche Bread, Banana Gelato & Dolce de Leche

SEASONAL SORBET ^{GF} 10

ICE CREAM 10

Chocolate or Vanilla

MARCO PRIME DESSERT BOARD 70

5 to 10 Guests

Six Layer Chocolate Cake, Lemon Thyme Crème Brûlée,
Key Lime Pie Cheesecake, Bananas Foster Bread Pudding