

## DESSERTS

<b>Chef's Special Dessert</b>	<b>Mkt</b>
<b>Creme Brulée Grand Marnier</b> Creamy Custard with a Hint of Orange and Vanilla Beans	<b>6</b>
<b>Apple Crisp</b> Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	<b>6</b>
<b>Bread Pudding Of The Day</b>	<b>6.5</b>
<b>Chocolate Mocha Brownie</b> Rich Bittersweet Chocolate Espresso Brownie Topped with BoscOs Espresso Gelato	<b>6.5</b>
<b>Tiramisu</b> Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate	<b>6.5</b>
<b>Espresso Gelato</b> BoscOs Award-Winning Irish Stout Blended into Homemade Italian Ice Cream	<b>3</b>
<b>Root Beer Float</b>	<b>5.5</b>

## COFFEE & ESPRESSO

<b>BoscOs House Blend</b>	<b>2</b>	<b>Cappuccino</b>	<b>3.25</b>
<b>Espresso</b>	<b>3.5</b>	<b>Cafe Latte</b>	<b>3.75</b>
<b>Double Espresso</b>	<b>4</b>	<b>Mocha Latte</b>	<b>3.75</b>

## COFFEE DRINKS

<b>Café BoscOs</b> (Tia Maria, Bailey's, Brandy)	<b>8.5</b>
<b>Keoke Coffee</b> (Brandy, Cream de Cacao, Kahlua)	<b>8.5</b>
<b>Irish Coffee</b>	<b>9</b>