

DESSERTS

Chef's Special Dessert		Mkt
Creme Brulée Grand Marnier		6
Creamy Custard with a Hint of Orange and Vanilla Beans		
Apple Crisp		6
Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce		
Bread Pudding Of The Day		6.5
Chocolate Torte Cake		6.5
Rich Fudgy Cake with Bittersweet Chocolate Sauce; Topped with Fresh Raspberries. This is the Dessert for Chocolate Lovers!		
Tiramisu		6.5
Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate		
Sorbet Del Giorno		3

COFFEE & ESPRESSO

Bosc's House Blend	2	Cappuccino	3.25
Espresso	3.5	Cafe Latte	3.75
Double Espresso	4	Mocha Latte	3.75

CORDIALS

Amaretto di Sarrono	6	Chambord	6.5
Bailey's	6.25	Tia Maria	6
Frangelico	6.5	Drambuie	7.5
Godiva	6.5	Cointreau	6
Kahlua	6	Sambuca	6

COGNAC

B & B Central	7	Courvoisier	8.25
Grand Marnier	7	Hennessey V.S.	8.25

PORT

Taylor Fladgate Tawny		5
Warre's Warrior "Special Reserve"		5.5
Cockburn's Fine Tawny		6.5

COFFEE DRINKS

Café Bosc's (Tia Maria, Bailey's, Brandy)		6
Keoke Coffee (Brandy, Cream de Cacao, Kahlua)		6
Irish Coffee		6.25

SINGLE MALT SCOTCH SELECTION

Glenmorangie 10	8	GlenLivet	7.25
McCallan 12	8	Oban	7
Glenfiddich 12	7.25		

SINGLE BARREL BOURBON

Bookers	8.5	Woodford Reserve	6.5
Knob Creek	6.5	Jack Single Barrel	7.5
Bosc's Hand Selected Buffalo Trace 9 Year			7

TEQUILA

Cuervo Gold	6	Patron Anejo	8.25
Patron Silver	7.5	Corralejo	6