

## DESSERTS

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

## COFFEE

<b>Bosc's House Blend</b>	<b>2</b>
---------------------------	----------

## CORDIALS

<b>Amaretto di Sarrono</b>	<b>5.5</b>	<b>Chambord</b>	<b>5.5</b>
<b>Bailey's</b>	<b>5.5</b>	<b>Tauca</b>	<b>6</b>
<b>Frangelico</b>	<b>5.5</b>	<b>Drambuie</b>	<b>7</b>
<b>Godiva</b>	<b>6</b>	<b>Cointreau</b>	<b>7</b>
<b>Kahlua</b>	<b>5.5</b>	<b>Sambuca</b>	<b>5.5</b>

## COGNAC

<b>B &amp; B</b>	<b>7</b>	<b>Courvoisier</b>	<b>8.5</b>
<b>Grand Marnier</b>	<b>7</b>	<b>Hennessey VS</b>	<b>7.5</b>

## PORT & SHERRY

<b>Cockburns 10 Year Old Twany Port</b>	<b>8</b>
<b>Sandeman Founders Reserve</b>	<b>6</b>
<b>Harveys Bristol Cream Sherry</b>	<b>5.5</b>

## COFFEE DRINKS

<b>Café Bosc's</b> (Tia Maria, Bailey's, Brandy)	<b>6</b>
<b>Keoke Coffee</b> (Brandy, Cream de Cacao, Kahlua)	<b>6</b>
<b>Irish Coffee</b>	<b>6</b>

## SINGLE MALT SCOTCH SELECTION

<b>Glenfiddch</b>	<b>6.5</b>
<b>GlenLivet</b>	<b>9</b>
<b>McCallan 12</b>	<b>7.5</b>
<b>Glenmorangie 10</b>	<b>7.5</b>
<b>Glenmorangie 12 Portwood</b>	<b>9.5</b>

## SINGLE BARREL BOURBON

<b>Bookers</b>	<b>9.5</b>	<b>Woodford Reserve</b>	<b>7</b>
<b>Bosc's Hand Selected Buffalo Trace 9 Year</b>			<b>7</b>