

## DESSERTS

### TRADITIONAL NEW ORLEANS BEIGNETS 8

the real thing... with tons of powdered sugar  
& a chocolate-espresso dipping sauce

### VANILLA BEAN CRÈME BRÛLÉE 7

a classic preparation

### HOGSHEAD WHISKEY BREAD PUDDING 9

Whiskey-Caramel Sauce & whipped crème

### TRIO OF CHOCOLATE 15

tiramisu served with Kahlua chocolate sauce,  
a white chocolate profiterole & cherry port compôte,  
terminator chocolate mousse cake over a white chocolate caramel sauce

### MEYER LEMON MASCARPONE CAKE 13

vanilla-lemon cake filled with a Meyer lemon mascarpone mousse  
served with a blueberry coulis

### WHISKEY CHOCOLATE TORTE 12

House-made flourless chocolate torte made with our own  
Hogshead Whiskey & served with a raspberry sauce

### MCMENAMINS' HOUSE-MADE ICE CREAMS AND SORBETS

#### Longshot Brandy (21+)

creamy ice cream spiked with  
Edgefield's Longshot Brandy

#### Bittersweet Chocolate

64% bittersweet chocolate  
& brut cocoa ice cream

#### Vanilla Bean

creamy & rich vanilla bean  
infused ice cream

#### Cosmic Coffee

coffee ice cream, toasted hazelnuts  
& dark chocolate

#### Marionberry

loaded with Oregon marionberries

#### Coconut Sorbet

simply tropical & refreshing

one scoop 3

two scoops 5

three scoops 8

*\*all scoops served in a waffle cup*

## NIGHTCAP DRINKS

### SIGNATURE TAVERN COFFEE

Edgefield Longshot Brandy, crème de cacao, Averna Amaro,  
double Americano, fresh-whipped cream 9

### A BEAUTIFUL YEAR

Rémy Martin 1738 complimented by Cointreau Noir served on one cube.  
(served warm upon request) 13.50

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## FINAL SIPS

### Digestifs, Amaro, & Other

- Unicum Zwack, *Czech Republic* 7.25  
*bitter Hungarian liqueur, herbs & spices*
- Letterpress Limoncello, *Seattle* 7.25  
*honeyed, purple flowers, heat*
- Amaro Montenegro– *Italy* 8.00  
*lavender, licorice root, black pepper*
- Ouzo Anise Aperitif, *Greece* 8.25  
*anise, herbs, spice*
- Fernet Branca, *Italy* 8.25  
*bitter, herbal, menthol, no sweetness*
- Averna Amaro, *Italy* 8.75  
*sweet vanilla, licorice, herbs*
- V.E.P Chartreux-France 18.50  
*too many ingredients to list...*

### Selected Whiskey & Such

- Ron Abuelo XV Tawny Rum-Panama 12.25
- Ben Prichard's Double Choc.-Tennessee 12.50
- Amrut Portonova Single Malt-India 13.75

### Selected Brandy

- ◆ Lustau Gran Reserva– *Spain* 11.50
- ◆ Edgefield Alambic '13- *Oregon* 12
- ◆ Remy Martin XO– *France* 21.75

### Sherry & Port (30z)

- ◆ Lustau 'Los Arcos' -Spain 7.50  
*Dry Amontillado, almonds & citrus*
- ◆ Lustau 'East India' -Spain 9.25  
*Medium-bodied Amontillado, nutty*
- ◆ Edgefield Fireside Early Muscat Port 10.45  
*white port, butterscotch, citrus*
- ◆ Edgefield Fireside Syrah LBV Port 12  
*brown sugar, plums, dark cocoa*



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