

Coleman Brook
TAVERN

Dessert

D E S S E R T S

Build your Own S'mores

Do-'em-yourself on your own tabletop campfire 16.

Want four more? add 6.

French Macarons

An assortment of Classic French Macarons perfect to stay or to take with you for later! 15.

Tavern Decadent Treat

Ask Your Server About Tonights Special 8.

Churro Bread Pudding

Tuaca Soaked Churro with Rustic Country Bread, Cinnamon Creme Anglaise,
Candied Walnuts, Caramel Sauce, Whipped Cream 9.

Tavern Ice Cream

Vanilla, Chocolate, Salted Carmel, Cinnamon Brown Sugar, Butter Pecan 7.

Make it a Sundae! House made Chocolate Sauce, Whipped Cream, and a Cherry on Top add 2.

D R I N K S

P O R T

Fonseca Bin #27	5.
Graham's Six Grapes	9.
Taylor Fladgate 10 Year Tawny	12.
Warre's Otima 10 Year	13.
Sandeman Founder's Reserve	15.
Warre's Otima 20 Year Tawny	18.
Taylor Fladgate 20 Year Tawny	20.
Taylor Fladgate Vargellas 2005	30.
Croft Quinta da Roeda 2005	23/165.

C O G N A C

Courvoisier VSOP	10.
Remy Martin VSOP	12.
Hennessy VSOP	14.
Delamain Pale & Dry	23.
Martel Cordon Bleu	28.
Hine Antique	30.
Hennessy XO	39.
Remy Martin XO	35.
Hennessy Paradis	160.
Louis XIII Remy Martin	370.

D E S S E R T W I N E S

Eden Vermont Ice Cider, Heirloom Blend 375ml.	10/55.
Ch. Roumieu-Lacoste Sauternes 2010 375ml.	50.
Shelburne Vineyard Nocturne Vignoles 2006 375ml.	32.
Maculan Torcolato 2003 375ml.	65.
Hopler Noble Reserve 2001 375ml.	72.
Dolce Late Harvest Napa 2007 375ml.	150.
Chateau d'Yquem Sauternes 2004 375ml.	350.

B R A N D Y

Armagnac Larressingle VSOP	13.
Armagnac Larressingle XO	25.
Bas Armagnac Loubere	26.
Bas Armagnac Loubere 1956	80.
Sassicaia Grappa	30.
Pere di Poli Pear Brandy	25.