



STEAKS • CHOPS • SEAFOOD • BAR

AFTER DINNER

DRINKS

- PINEAPPLE AMARO MARTINI \$13**
Plantation pineapple rum, El Dorado rum, Licor 43, orange syrup, Montenegro amaro, coconut cream, lime, toasted coconut
- BRANDY ALEXANDER \$10**
Brandy, crème de cacao, allspice, Bolivar bitters, cream
- FIG-GET ABOUT IT. \$12**
Fig vodka, Licor 43, Barsol pisco, tawny port, egg white, lemon, walnut bitters, cream

PORT

- RAMOS PINTO RUBY \$10**
Flavors of fresh cherry, plum, blackberry, raspberry
- SMITH WOODHOUSE 10YR TAWNY \$9**
Flavors of nut, honey, and crystalized dried fruit
- SMITH WOODHOUSE LATE BOTTLED VINTAGE 2004 . \$9**
Flavors of nut, honey, and crystalized dried fruit
- SMITH WOODHOUSE 20YR TAWNY \$16**
Flavors of hazelnut, toffee, orange peel, and apricot
- WARRES 2016 VINTAGE \$26**
Flavors of dense black fruits cut with bright acidity

AMARO COGNAC DIGESTIF

- CARPANO ANTICA FORMULA SWEET VERMOUTH. . \$10**
- CHARTREUSE \$12**
- DISARONNO AMARETTO \$10**
- GRAND MARNIER \$10**
- GRAND MARNIER 100TH ANNIVERSARY \$36**
- HENNESSY \$10**
- HENNESSY XO. \$44**
- LUCID ABSINTHE \$12**
- MONTENEGRO AMARO \$9**
- NONINO AMARO. \$12**
- PIERRE FERRAND 1840 \$12**
- PIERRE FERRAND AMBRÉ \$14**
- PIERRE FERRAND RENEGADE \$22**
- REMY MARTIN LOUIS XIII \$250**
- ROMANA SAMBUCA \$9**



STEAKS • CHOPS • SEAFOOD • BAR

AFTER DINNER

TABLE SIZED DESSERTS

All served family style for sharing \$13.95

New York Cheesecake
With strawberries add \$2

Key Lime Pie

Bailey's Chocolate Mousse Cake

Coconut Cake

Carrot Cake

THE PITTSBURGH BLUE BROWNIE \$14.95

FOR THE SMALLER APPETITE

Two Bite Turtle Cake \$5.95

One Scoop Hot Fudge Sundae \$5.95

Crème Brulee \$9.95

WARM DRINKS

- FRESH BREWED COFFEE \$3.50**
- HOUSE MADE HOT CHOCOLATE \$5.95**
- ESPRESSO \$3.95**
- CAPPUCCINO. \$5.25**
- IRISH COFFEE \$10**
- BAILEYS & COFFEE \$10**