# DESSERTS

## BroJo's Bourbon Beignets | \$7

made fresh to order, lightly sugared, bourbon caramel dipping sauce

#### Warm Chocolate Brownie | \$7

topped with a scoop of The Screamery handcrafted ice cream

## The Screamery Handcrafted Ice Cream | \$4.50 / scoop

add rootbeer float | \$2.5 available flavors | bacon & bourbon, butter pecan, almond joyous, ghirardelli® chocolate, vanilla bean, flavor of the week

# Individual-Sized Pies | \$4

made fresh daily, please ask server for today's selection add a scoop of *The Screamery* ice cream | \$4.50

#### Piglet Sundae | \$8

The Screamery butter pecan lce cream, cinnamon chicharones, house cured candied bacon, topped with bourbon soaked cherries

## Kaiserschmarrn | \$8

"the emperor's mishmash" – a bavarian dessert of caramelized shredded pancake, rum-soaked raisins, powdered sugar & dipping sauce du jour

# AFTER DINNER DRINKS

#### DESSERT WINES | by the glass

ARESTI | Gewürztraminer Late Harvest Reserva, 2007 | \$8
INNISKILLIN | Pearl Vidal Icewine, 2013 | \$12
INNISKILLIN | Cabernet Franc Icewine, 2012 | \$20
GRAHAM'S "SIX GRAPES" | Porto Reserva | \$7
QUINTA DO NOVAL 10 YEAR OLD TAWNY | Porto Reserva | \$14

#### CORDIALS & LIQUEURS

AMARETTO DI SARONNO | \$7 AMARO RAMAZZOTTI | \$6 AMARO AVERNA | \$6 AQUAVIT | \$7 BAILEYS IRISH CREAM | \$7 BÈNÈDICTINE | \$7

COINTREAU | \$ 7 HENNESSY | \$ 8 RÉMY MARTIN VSOP | \$ 10 Drambuie | \$ 7 Godiva Chocolate Liqueur | \$ 7 Grand Marnier Cordon Rouge | \$ 6 KAHLÚA | \$6 RUMPLE MINZE | \$6 ROMANA SAMBUCA | \$7 TIA MARIA | \$7 ZWACK | \$7

#### **HOT BEVERAGES**

COFFEE | BroJo's special blend of craft-roasted Exo Roast Co. coffee | \$ 2.25 HOT TEA | selection of flavors from Bigelow| \$ 2.25

