

DESSERTS

BroJo's Bourbon Beignets | \$ 8

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



Piglet Sundae | \$ 8.5

butter pecan ice cream, chicharrónes, house-cured candied bacon, topped with bourbon soaked cherries

Molten Dark Chocolate Cake | \$ 11

baked to order, topped with a scoop of vanilla ice cream (please allow up to 10 minutes to prepare)

Daily Selections of Ice Cream | \$ 3 / scoop

ask your server about the flavor of the week

MAKE IT A ROOT BEER FLOAT | \$ 5.5

Individual-Sized Cobblers | \$ 6

made fresh daily, please ask server for today's selection includes a scoop of vanilla ice cream

🍷 Raspberry Sorbet Sparkling Float | \$ 7

"vida dulce" raspberry sorbet, floating in a glass of sparkling rosé wine, fresh mint

AFTER DINNER DRINKS

DESSERT WINES | BY THE GLASS

HOGUE CELLARS | LATE HARVEST RIESLING | \$ 8

INNISKILLIN | PEARL-VIDAL ICEWINE | \$ 12

INNISKILLIN | CABERNET FRANC ICEWINE | \$ 20

GRAHAM'S "SIX GRAPES" | PORTO RESERVA | \$ 7

QUINTA DE LA ROSA, "TONEL 12" | 10 YEAR TAWNY PORTO | \$14

CORDIALS & LIQUEURS

AMARETTO DISARONNO | \$ 8

AMARO RAMAZZOTTI | \$ 6

AMARO AVERNA | \$ 6

BAILEYS IRISH CREAM | \$ 7

BÉNÉDICTINE | \$ 7

COINTREAU | \$ 7

HENNESSY | \$ 8

DRAMBUIE | \$ 7

RUMPLE MINZE | \$ 6

ROMANA SAMBUCA | \$ 7

TIA MARIA | \$ 7

GODIVA CHOC. LIQUEUR | \$ 7

HOT BEVERAGES

COFFEE | BroJo's special blend of craft-roasted *Exo Roast Co.* coffee | \$ 2.75

HOT TEA | selection of flavors | \$ 2.75