

THE
MEMBERS'
G · R · I · L · L · E

SWEET TREATS

FLOURLESS CHOCOLATE TORTE / \$6
with vanilla ice cream and berry sauce ♥

BANANA CHOCOLATE CHEESECAKE / \$6
served with caramel pecan sauce

WARM BAKED RICE PUDDING / \$6
with a fruit compote ♥

*****pair any of these desserts for only \$9.99*****

Zardetto
Prosecco

Lorenzo Inga
"Grappa di
Moscato"

Dow
Port

COCKTAILS

NEXT DOOR COFFEE \$6
espresso, sambuca, chocolate syrup, steamed milk

VELVET CURTAIN \$7
bailey's, kahlua, smirnoff vodka, frangelico hazelnut liqueur

MINT THING \$6
crème de menthe, kahlua, crème de cacao, whipped cream

CABARET NOIR \$6
kahlua, crème de cacao, frangelico hazelnut liqueur

CANYON DROPOFF \$8
amaretto almond liqueur, bailey's, topped with bacardi 151

SHARE

FRESH BAKED STUFFED APPLE for TWO
\$8

*filled with raisins, walnuts & oats
served with 2 scoops of vanilla ice cream* ♥

PUMPKIN TIRAMISU for TWO
\$10

with 2 orange truffles and 2 strawberries

PETITE SELECTIONS

\$4.00

MINI CLASSIC CRÈME BRULEE ♥

MINI GINGER & PEACH CAKE
served with anglaise ♥

MINI CRANBERRY PEAR
served with vanilla ice cream ♥

MINI CARAMEL FLAN
served with fresh fruit ♥

MINI SORBET TRIO MARTINI
mango, lemon and raspberry ♥

\$2.00

DESSERT OF THE WEEK
(ask your server for the "flavor" of the week)

♥ - Gluten Free Items