
BRIDGES DESSERT MENU

SWEET ENDINGS

Vietnamese Cinnamon Crème Brulee	9
sauteed gala apples, chantilly	
Coconut - Guava Layer Cake	9
rum ice cream, feuilletine, white chocolate streusel, black sesame crème anglaise	
Yuzu Meringue Tart	9
micro shiso, white sesame tuile, chocolate sauce	
Gianduja Mousse Cake	9
hazelnut toffee, espresso chantilly, mandarin coulis	
Steph's Ice Cream Duo	8
chef's daily selection	
House Spun Sorbet of the Day	8
pineapple caramel sauce	

LIQUID DESSERTS

Grasshopper	9
brandy, fernet menta, crème de menthe, crème de cacao, cream	
Brandy Alexander	9
brandy, crème de cacao, cream, nutmeg	
Espresso Martini	9
espresso, baileys, kahlua, vanilla vodka	
Chocolate Martini	9
fresh cream, vanilla vodka, godiva chocolate liquor	
Drunken Pumpkin	12
pumpkin liquor, rumchata, vanilla vodka, cinnamon sprinkle	

ZOLO COFFEE

Farmhouse French Blend

Blend of Sumatran and Central and/or South American washed coffees designed to endure the rigors of a dark roast. Bold, full-bodied, semi-sweet chocolate and hazelnut flavor notes.

AFTER DINNER WARMERS

Pear-Apple Toddy

germain robin, st george spiced liquor, pear, lemon, honey

Bridges Coffee

grand marnier, baileys

Hot Angel

frangelico, steamed milk

Lisa's Coffee

kahlua, baileys, grand marnier, espresso, foam

DESSERT WINES AND MORE

Castelnau Villefranche, France 12

Sauternes

Jackson-Triggs, Canada, 08

Vidal Icewine

Taylor Fladgate, Portugal

10 Year Tawny

Fonseca, Bin 27, Portugal

Porto

Pio Cesare, Italy

Moscato D'Asti

Don Pedro Ximenez, Espana, 1985

Dessert Wine

Dolce, Napa Valley, 11

Late Harvest Wine
