
BRIDGES DESSERT MENU

SWEET ENDINGS

Vietnamese Cinnamon Crème Brulee	9
sauteed red rome apples, chantilly	
Pumpkin Bread Pudding	9
pepita toffee ice cream, oat crumble, cranberry coulis	
Chocolate Soufflé Cake	9
grand marnier ice cream, kinako streusel, miso caramel sauce	
Pear Frangipane Tart	9
fresh ginger ice cream, milk crumbs, huckleberry sauce	
Steph's Ice Cream Duo	8
chef's daily selection	
House Spun Sorbet of the Day	8
pear 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	9
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

9

Bridges Coffee

grand marnier, baileys

9

Hot Angel

frangelico, steamed milk

9

Lisa's Coffee

kahlua, baileys, grand marnier, espresso, foam

9

DESSERT WINES AND MORE

Castelnau Villefranche, France 12

Sauternes

10

Jackson-Triggs, Canada, 08

Vidal Icewine

10

Sandeman, Portugal

Rainwater Madeira

10

Taylor Fladgate, Portugal

10 Year Tawny

10

Fonseca, Bin 27, Portugal

Porto

10

Pio Cesare, Italy

Moscato D'Asti

12

Don Pedro Ximenez, Espana, 1985

Dessert Wine

14

Dolce, Napa Valley, 11

Late Harvest Wine

19
