

## *Cordials*

Amaretto Disaronno

House Amaretto

House Anisette

Bailey's Irish Cream

B & B

Campari

Chambord

Cointreau

Drambuie

Frangelico

Irish Mist

Kahlua

Liquor 43

Marie Brizard Anisette

Sambuca Romano White

Sambuca Romano Black

Tia Maria

*Join Us for  
Bottomless Bubbly Brunch*

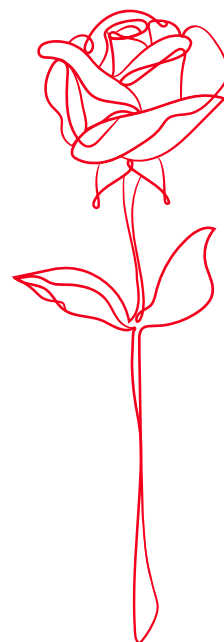
**Saturday & Sunday**

**11:00 - 3:00**



**IVY  INN**  
RESTAURANT & BAR

## *Desserts & Cordials*



## Dessert Wines

Blackberry Wine, *Tomasello* 12  
Blueberry Wine, *Alba Vineyards* 12

## Ports

Cockburn's Ruby, *Portugal* 12  
Graham's Fine Tawny, *Portugal* 12  
Graham's Six Grapes, *Portugal* 12

## Single Malt Scotches

Glenlivet, 12-Year 14  
Macallans, 12-Year 12  
Talisker, 10-Year 12

## Cognacs

Hennessey 12  
Courvoisier VSOP 14  
Remy Martin VSOP 15

## Armagnac

St. Vivant Armagnac 14

## Desserts

Deep Dish Apple Pie 8.50  
*a la Mode, add \$3*

Creme Brulee 9.50  
*with Freshly-Whipped Cream & Berries*

Carrot Cake 9.50

Zeppoles (6 pieces) 10  
*with Three Dipping Sauces:  
Chocolate, Raspberry, and Whipped Cream*

Deep-Fried Bananas 11  
*Served with Vanilla Ice Cream,  
Heaps of Whipped Cream, Coconut Flakes, Walnuts,  
and Drizzle of Caramel and Chocolate Sauces*

Tania's Strawberry Cheesecake 9.50  
*with Freshly-Whipped Cream*

Bread Pudding 9

Gelato & Sorbet 8

## Specialty Coffees

*All Served with Homemade, Freshly-Whipped Cream*

Mexican Coffee - Kahlua 10

Irish Coffee - Jameson Whiskey 10

Jamaican Coffee - Tia Maria 10

Crazy Polack - Irish Cream,  
Kahlua & Brandy 12

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Cappuccino 6

Espresso 4

Double-Espresso 6