

THE CUB ROOM

DESSERT

8

CHOCOLATE NUTELLA CAKE

Burnt Orange Ice Cream, Grand Marnier Sauce

GOATS MILK CHEESE CAKE

Honey Poached Quince, Vanilla Riesling Sauce

ALMOND CAKE

Rum Poached Pears, Chestnut Cream

APPLE PIE DONUTS

“Rattlesnake Rosie’s” Filling, Salted Caramel Sauce

AFTER DINNER DRINKS

Black Button Distillery Bourbon Cream 8

Dow’s Late Bottled Vintage Porto 2009 9

Smith Woodhouse 10 year Tawny Porto 12

CUB ROOM “COFFEE” COCKTAIL 10

Four Rose’s Bourbon, Bourbon Cream,
Tempus Fugit Dark Cacao, Whipped Cream

REGULAR/DECAF COFFEE 3

ASSORTED TEA 3

ESPRESSO 3.50

CAPPUCCINO 4

AMERICANO 4