

# BANKERS HILL

BAR + RESTAURANT

## DESSERT

**Butterscotch Pudding: \$10.00**

*crème fraîche, pecan toffee,  
shortbread cookies*

**Warm Chocolate Brownie: \$10.00**

*espresso baileys ice cream, pretzel crunch,  
chocolate sauce*

**Lemon Tart: \$10.00**

*lemon curd, Chantilly cream, seasonal berries*

**Scoop of House Made Ice Cream or Sorbet  
with Cookie: \$8.00**

*espresso baileys  
vanilla  
chocolate  
seasonal sorbet*

## AFTER DINNER DRINKS

<b>Moscato</b>   <i>Vietti, "Cascinetta," Moscato d'Asti, Italy</i>	<b>\$8</b>
<b>Sauternes</b>   <i>Chateau Pineau Du Rey 2012</i>	<b>\$12</b>
<b>Madeira</b>   <i>Broadbent, 5 year Reserve</i>	<b>\$11</b>
<b>Sherry</b>   <i>Alvear, Amontillado</i>	<b>\$11</b>
<b>Ruby Port</b>   <i>Warre's "Heritage"</i>	<b>\$13</b>
<b>Tawny Port</b>   <i>Smith Woodhouse 10 year Old</i>	<b>\$16</b>
<b>Cognac</b>   <i>Bache Gabrielson, VSOP</i>	<b>\$15</b>
<b>Cognac</b>   <i>Park, Borderies, VSOP</i>	<b>\$15</b>
<b>Cognac</b>   <i>Philbert, Sauternes Finished, Grande Champagne</i>	<b>\$15</b>
<b>Cognac</b>   <i>Delamain XO, Grand Champagne</i>	<b>\$25</b>

### No. 144

*As we support the new minimum wage and other mandated increases, a 3% surcharge allows us to continue to provide you the hospitality and quality food that you have come to enjoy.*

