

| THE FINISHING TOUCH |

All desserts are made in-house \$6

Cheese Cake of the Day
 Pound Cake • Bread Pudding
 Carrot Cake • House Made Ice Cream

Apple Dense Cake \$6

Bourbon's 72 very own dessert served with ice cream
 swirled with caramelized apples & candied walnuts

Black Forest Cake \$6

3-layered chocolate cake baked with no eggs. Layered with whipped
 cream & cherry filling topped with a fudge chocolate frosting

Crème Brulee \$6

Traditional French custard garnished with fruit

Specialty Dessert of the Day \$6

| TABLESIDE FLAMBÉ |

Bananas Foster \$9

Sliced bananas sautéed in butter with cinnamon sugar and banana
 liqueur, flambéed with Triple Sec and served over vanilla ice cream

Cherries Jubilee \$9

Cherries sautéed in butter and brown sugar,
 flambéed with bourbon and crème de cocoa

Add a half pour of Eiswein, Sirius Cherry or Warre's Warrior to any dessert for just \$2

| COFFEES & TEA |

We proudly brew organic fair trade coffee
 French Press \$5/pot • Espresso \$3 • Cappuccino \$4 • Tea \$3

| DESSERT WINE |

	bottle	glass
2006 Villa Banfi, Rosa Regale - Bracchetto D'Aqui, Italy	\$32	\$10
2004 Rudolf Müller Eiswein - Rheinheser, Germany	\$30	\$6
N/V Black Star Farms Sirius Cherry - Leelanau Peninsula, Michigan	\$25	\$5
Lindemans Framboise Lambic Raspberry - Specialty Beer	\$9	

| PORT WINE |

	glass
N/V Warre's Otima 10 year Tawny - Portugal	\$8
N/V Warre's Warrior - Portugal	\$5