

Single Malt Scotches

Macallan 18 Year	\$30
Glenlivet 18 Year	\$20
Lagavulin 16 Year	\$21
Balvenie Single Barrel 15 Year	\$16
Dalwhinnie 15 Year	\$13
Oban 14 Year	\$16
Macallan 12 Year	\$13
Balvenie Doublewood 12 Year	\$13
Cragganmore 12 Year	\$13
Glenlivet 12 Year	\$12
Highland Park 12 Year	\$11
Glenfiddich 12 Year	\$10
Dalmore 12 Year	\$10
Talisker 10 Year	\$15
Glenmorangie 10 Year	\$13
Laphroaig 10 Year	\$12
Aberlour 10 Year	\$10
GlenRothes Select Reserve	\$11
Glenkinchie	\$10

Blended Scotches

Johnnie Walker Blue 1 oz.	\$50
Johnnie Walker Black	\$10
Dewars 12 Year	\$9

Whiskies

Crown Royal XR 1 oz.	\$23
Crown Royal Reserve	\$12
Jack Daniels Single Barrel	\$11

Single Barrel Bourbons

Bookers	\$13
Bakers 7 Year	\$12
Basil Hayden 8 Year	\$11
Knob Creek	\$10
Woodford Reserve	\$10
1792 Ridgemont Reserve	\$9

Specialty Liqueurs

Grand Marnier 150 1 oz.	\$60
Grand Marnier 100 1 oz.	\$40
Grand Marnier	\$12
Flight Tasting	\$55

Desserts

CARAMELIZED BANANA CREAM PIE

Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.

\$8

WARM APPLE CRUMB TART

Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.

\$8

CHEESECAKE

Creamy homemade cheesecake, served with fresh berries.

\$8

CRÈME BRULEE

The classic Creole egg custard, topped with fresh berries and mint.

\$8

CHOCOLATE EXPLOSION

Devil's food cake with a rich, warm chocolate center, topped with vanilla ice cream and caramel sauce.

\$8

BREAD PUDDING WITH WHISKEY SAUCE

Our definitive version of a traditional New Orleans favorite.

\$8

FRESH SEASONAL BERRIES

WITH SWEET CREAM SAUCE

A celebration of natural flavors. Simple and simply sensational.

\$8

FRESH BAKED PECAN PIE

One of the truly classic southern recipes, topped with a scoop of vanilla ice cream.

\$8

ICE CREAM OR SORBET

\$5

Coffees

RUTH'S COFFEE . . . \$3.50

ESPRESSO . . . \$4

CAPPUCCINO . . . \$5

CAPPUCCINO ROYALE . . . \$8

IRISH COFFEE

Jameson Irish Whiskey, Coffee Liqueur, and coffee topped with whipped cream.

\$8

ITALIAN COFFEE

di Saronno Amaretto, and coffee topped with whipped cream.

\$8

MEXICAN COFFEE

Jose Cuervo, Tequila, Kahlua, and coffee topped with whipped cream.

\$8

KEOKE COFFEE

Brandy, Kahlua, Dark Crème de Cocoa and coffee topped with whipped cream.

\$8

RUTH'S CHRIS COFFEE

Bailey's Irish Cream, Frangelico, Brandy and coffee, topped with whipped cream and drizzled in chocolate.

\$8

Ice Cream Freezes

Toasted Almond	\$11
Grasshopper	\$11
Praline Freeze	\$11
Raspberry Ruth	\$11

Dessert & Port Wines

Penfold's Grandfather 20 Year Tawny	\$17
Taylor Fladgate 20 Year Tawny	\$16
Cockburn's 20 Year Tawny	\$15
Dow's Quinta Do Bowfim 1996	\$15
Fonseca Quinta do Panascal 2000	\$13
Dow's 10 Year Tawny	\$11
Dow's 2000 LBV	\$10
Fonseca Tawny	\$10
Delaforce His Eminence Choice 10 Year Tawny	\$10
Dow's Boardroom	\$10
Croft's Distinction	\$9
Fonseca Ruby	\$9
Dryack Sherry	\$5
Harvey's Bristol Cream	\$5
Royal Tokaji	\$10
Quady Ellysium Black Muscat	\$6
Quady Essensia Orange Muscat	\$6
Pacific Rim Vin de Glaciere	\$6
Bonny Doon Framboise	\$6

Cognacs

Remy Martin Louis XIII 2 oz. <i>One of the finest cognacs in the world. Aged 70 to 100 years.</i>	\$225
Remy Martin Louis XIII 1 oz.	\$115
Hennessy Paradis, 1 oz. <i>One of Hennessy's oldest and rarest blends. Includes the finest cognacs from the nineteenth century.</i>	\$60
Remy Martin XO 1 oz. <i>A very subtle and complex cognac. Aged 30 years.</i>	\$30
Courvoisier XO 1 oz.	\$28
Martell Cordon Bleu 1oz.	\$26
Remy Martin VSOP	\$14
Hennessy "Privilege" VSOP	\$13
Courvoisier VSOP	\$12
Hennessy VS	\$11
Courvoisier VS	\$10
Martell VS	\$8