



# After Dinner Spirits & Desserts

## Port Wines

Warre's Warrior Ruby **10**  
Sandeman Ruby **11**  
Cockburn Special Reserve **11**  
Taylor Fladgate 10 Year tawny **12**  
Taylor Fladgate Vintage **11**  
Fonseca 10 Year **18**

## Hot Chocolate

w/ your choice of  
Malibu  
Kahlua  
Frangelico  
Gran Marnier  
**9**

## Irish Coffee

w/ Jameson Irish Whiskey & Baileys

## Mexican Coffee

w/ Kahlua

## Jamaican Coffee

w/ Dark Rum & Tia Maria

## French Coffee

w/ Gran Marnier

## Nutty Irishman

w/ Frangelico & Baileys

**9**

## Cognac/Brandy/Scotch

Hennessy VS **11**  
Courvoisier VSOP **12**  
Remy Martin VSOP **12**  
Martell VSOP **12**  
Macallan **14**  
Glenlivet **13**  
Glenfiddich **13**  
B&B **11**

## Italian Specialties/Cordials

Sambuca Romano **10**  
Campari **10**  
Pallini Limoncello **9**  
Nocello **9**  
Alexander Grappa **10**  
Amaretto di Saronno **9**  
Gran Marnier **13**

---

**Apple Crostada** – A free form flaky crust encasing a warm apple filling garnished with caramel sauce **9**

**Amaretto & Almond Cake** – Served warm with vanilla ice cream and a delicate amaretto sauce **9**

**Tiramisu** – Mascarpone cream, lady fingers & espresso, sprinkled with chocolate **9**

**Fudge Brownie Butera** – Rich chocolate brownie topped with vanilla ice cream, whipped cream & chocolate syrup **9**

**Chocolate Chip Pie** – A timeless classic served warm with vanilla ice cream **9**

**Cannoli** – Traditional favorite with Butera's own homemade filling **8**

**Tartufo** – chocolate encrusted ice cream, with cherries & nuts **8**

**Butera Brownie for 2** – 2 brownies served warm with 4 scoops of vanilla ice cream, whipped cream, candied walnuts & maraschino cherries **20**

*Ask your server for today's special dessert!*