

DESSERTS

William's O.G. Key Lime Pie

Graham Cracker Crust, Whipped Cream

\$10

Apple Crumb Cheesecake

Graham Cracker, Granny Smith Apples, Cinnamon

\$12

Chocolate Blackout Cake

*Devil's Food Cake, Chocolate Mousse, Chocolate Fudge,
Chocolate Ganache*

\$12

New Opera Cake

Espresso, Kahlua, Almond, Ganache, Coffee Butter Cream

\$12

Vanilla Ice Cream

\$4

AFTER DINNER COCKTAILS

Succulent's Famous Espresso Martini

*Espresso infused vodka, Reformation Coffee Liqueur.
a splash of simple & cream.*

AFTER DINNER WINE

Dow's 10 year Tawny \$12

*Complex nutty aromas, combined with hints of honey and figs.
Rich mature fruit flavors on the palate with a luscious, long finish*

Dow's 20 year Tawny \$16

*Excellent bouquet; characteristically nutty with notes of mature
fruit. Rich, softly sweet & smooth with a long elegant finish.*

Dow's 30 year Tawny \$34

*Magnificent nose, showing an array of dried fruits and honey.
Gorgeously mellow, with a remarkable, long finish.*

Chateau Les Justices Sauternes \$18

*Beautiful bouquet with dried apricots, honey, and orange
Blossoms. Delicate with citrus notes and a light tangy finish*

Lilac & Kracher Transylvanian Ice Wine \$20

*Immense concentration of sweetness and complexity.
Delicate notes of white stone fruit, lychee, and pineapple
On the finish.*