

AFTER DINNER COCKTAILS

Succulent's Famous Espresso Martini

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

\$12

Banana Bread Daiquiri

*Rhum J.M., Plantation Dark Double Aged Rum, Tempus Fugit Crème
De Banane, lime juice*

\$14

AFTER DINNER WINE

Nectar Pedro Ximinez Sherry

\$9

Sweet Spanish sherry with notes caramel, dates, and coffee

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*

Liliac & Kracher Transylvanian Ice Wine

\$20

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