

the beech tree

After Dinner

Dessert

9 – Flourless chocolate cake *with Maldon salt
crème fraiche*

9 – Lemon Pudding Cake, *poppyseed semifreddo
poached rhubarb*

Spirited Coffees/Tea 1 ½ oz

12 – Beech Tree Coffee *Whiskey, Kahlua, Whiskey Cream
whipped cream*

11 – Spanish Coffee *Kahlua & Bacardi Rum*

11 – Monte Cristo *Kahlua & Grand Marnier*

12 – Kioki Coffee *Brandy & Kahlua*

11 – Blueberry Tea *Grand Marnier & Amaretto with tea*

Dessert Cocktails 2 ½ oz- 3 oz

11 – Chocolate Martini *Vodka, Crème de Cacao, Whiskey
Cream*

11 – Iron Butterfly *Vodka, Kahlua, Whiskey Cream*

12 – Rusty Nail *Té Bheag & Drambuie*

12 – Chocolate, Berries & Cream *Whiskey Cream
Crème de*

Cacao, Chambord

12 – BT Brandy Alexander *Brandy, Crème de Cacao
Whiskey Cream*

After Dinner Suggestions 1 ½ oz (unless otherwise specified)

8 *Sortilège* **10** *Taylor fladgate Port 2010 (2 oz)*

10 *St. Remy XO* **10** *Grand Marnier*

8 *Frangelico* **10** *Drambuie*

8 *Limoncello (2 oz)*

8 *Amaros*

Non-Alcoholic Options

3 – Drip Coffee, *regular or decaf*

3.50 – Specialty Teas by PLUCK

Caffeine-Free Teas:

Southbrook Berry *Dried organic
Niagara grape skins layered with
hibiscus and berries*

Spa Day *Certified organic infusion of
mint, chamomile rose petals, and honey*

Black Teas:

Earl Grey Cream *Prominent Bergamot
flavour with a creamy finish*

Smoky Maple *Real maple syrup
sweetens smoked black tea leaves*

Just Peachy *Loose leaf black tea
blended with ripe peaches, apricots, and
papaya*

English Breakfast *A bright, robust and
well-balanced premium English
breakfast tea*

Green Teas:

Movie Night *A premium sencha
blended with popped and roasted rice
kernels; luxurious and toasty*

Apple on the Green *Dried granny
smith apple and a subtle blend of spices*

Milk Oolong *Light orchid nuance with
a creamy finish*