



**DOLPHIN**  
Restaurant • Bar • Lounge

## Desserts

<b>N.Y. Cheesecake</b> Strawberry Coulis	\$9
<b>Caramelized Bread Pudding</b> Ice Cream	\$9
<b>Carrot Cake</b> Caramel Sauce	\$9
<b>Almond Cream Cake</b> Mango Puree	\$9
<b>Flourless Chocolate Torte</b> Raspberry Sorbet, Crème	\$8
<b>Ice Cream</b> (2 Scoops) Ask Your Server For Available Flavor(s)	\$7
<b>Sorbet</b> (2 Scoops) Ask Your Server For Available Flavor(s)	\$7

## Coffee & Tea

<b>Coffee &amp; Tea</b>	\$3
<b>Espresso</b>	\$3.5
<b>Double Espresso</b>	\$4.5
<b>Cappuccino</b>	\$4.5

## Boozy Coffee \$8.5

**Jamaican** – 1oz. Dark Rum

**Irish** – 1oz. Irish Whiskey or Irish Cream

**Italian** – 1oz. Amaretto

**Mexican** – 1oz. Coffee Liqueur

**Spanish** – 1oz. Tia Maria

*All filled with coffee and topped with Whipped Cream*



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## After Dinner

### Single Malt Scotch 1.5oz.

Glenlivet 12	12
Glenlivet 15 *French Oak*	15
Glenfiddich 12	12
Glenfiddich 18	22
Lagavulin 16	16
Macallan 12	15
Oban 14	16

### Cognac 1.5oz.

Courvosier V.S	11
Courvosier X.O.	26
Hennessey V.S.	13
Hennessey X.O.	26
Martell Cordon Bleu	23
Remy V.S.O.P.	14
Remy X.O.	29

### Port/Dessert 3oz.

Croft Distinction	9
Fonseca Bin 27	9
Cockburn's Tawny	8
Sandeman Tawny 10	12
Sandeman Tawny 20	18

### Cordials 1.5oz.

Amaretto Di Saronno	9.5
Bailey's Irish Cream	9
Frangelico	9
Grand Marnier	10
Kahlua	9
Sambuca Romana White/ Black	9