

sippity doo dahs

dessert wine

- dolce, late harvest, napa valley, '03 18.
muscat, martinelli, "jack ass hill", '06 (375 ml) 75.
riesling, 'vin de glaciere', bonny doon, washington, '06 8.
riesling, icewine, inniskillin, canada, '06 (375 ml) 125.
riesling, late harvest, trefethen, napa valley, '05 12.
tokaji aszu, 5 puttonyos, RTWC, hungary, '03 13.

port

- taylor fladgate, late bottle vintage, '01 9.
fonseca, 20 year ruby port 12.
chateau reynella, old cave, 12 year tawny port 8.
smith woodhouse, colheita, tawny port, 1994 14.

scotch and 2

- the balvenie, double wood, 12 year old 13.
the balvenie, dufftown, 15 year old 15.
glenfiddich, highland, 12 year old 9.
glenkinchie, lowland, 10 year old 8.50
glenlivet, highland, 12 year old 11.
glenlivet, highland, 18 year old 19.
laphroaig, islay, 10 year old 11.
macallan, highland, 12 year old 12.
talisker, speyside, 10 year old 11.
yamazaki, japan, 12 year old 9.
yamazaki, japan, 18 year old 20.

cognac

- courvoisier, vs 8.50
courvoisier, vsop 10.50
hennessy, vsop 11.
hennessy, xo 33.
hine, rare 14.
martell, vs 8.50
martell, cordon bleu 28.
remy martin, vsop 11.50
remy martin, xo 30.

homemade sweet thangs

New Orleans Beignets

the french quarter classic -
kahlua creme anglaise & chocolate sauce 6.

Granny Smith Apple Cobbler

served warm with vanilla bean ice cream 7.

Vanilla Bean Creme Brulee

silky, sultry with chocolate tuile 6.

French Quarter Chocolate 'Bomb'

guitard chocolate ganache, raspberry sauce and creme anglais 7.

Strawberry Cheesecake

strawberry compote 6.

Banana Cream 'Pie'

chocolate fudge and rum sauce 6.

Warm Banana Pudding with Bananas Foster

a classic n'awlin's dessert since the 1950's!
vanilla ice cream, caramel sauce 7.

espress yo' self

we feature illy coffees

French Roast Coffee 2.95

Tall Iced Coffee 2.95

Espresso/Double Espresso 2.75/3.25

Cappuccino/Double Cappuccino 3.25/3.95

Mocha/Double Mocha 3.95/4.25

Latte/Double Latte 3.75/4.00

add torani vanilla, hazelnut or caramel .50