

DESSERT

CHOCOLATE LAYER CAKE 12⁹⁵

four layers of moist chocolate cake, chocolate fudge icing,
dark chocolate glaze (V)

NEW YORK CHEESECAKE 12⁹⁵

with house-made berry coulis (V)

CHOCOLATE TORTE 12⁹⁵

dark chocolate ganache, fresh raspberries, whipped cream (V) (GC)

AFFOGATTO 9²⁵

vanilla bean ice cream topped with espresso (V) (GC)

add your favourite digestivo \$8

choice of amaretto, frangelico, drambuie or grand marnier

LIQUID DESSERT 10z

MULLED WINE 13²⁵

house-made with BC red wine, cinnamon, cloves,
star anise

BAILEYS COFFEE 11⁹⁵

baileys, coffee, whipped cream

IRISH COFFEE 11⁹⁵

jameson irish whiskey, coffee, whipped cream

SALTED CARAMEL HOT CHOCOLATE 11⁹⁵

salted caramel baileys, hot chocolate, whipped cream, caramel sauce

COFFEES

DOUBLE ESPRESSO 5²⁵

CAPPUCCINO 5⁷⁵

LATTE 6²⁵

FLAT WHITE 5⁷⁵

V - Vegetarian Option

(GC) Gluten conscious with some modifications from our kitchen.

Not all ingredients are listed. Please advise us about food sensitivities and allergies.

Parties of 8 or more are subject to an 18% automatic gratuity.

SCOTCH 1oz

GLENFIDDICH 12 YR 12

GLENLIVET 12 YR 15

BOWMORE 12 YR 12

GLENMORANGIE 10 YR 13

JOHNNIE WALKER
BLACK 12 YR 13

TALISKER 10 YR 17

LAGAVULIN 16 YR 24

OBAN 14 YR 22

MACALLAN 12 YR 22

BOURBON 1oz

BASIL HAYDEN 10⁵⁰

BULLEIT 9⁵⁰

MAKER'S MARK 10⁵⁰

AMARO 1oz

MONTENEGRO 9

COGNAC 1oz

COURVOISIER V.S.O.P 15

WHISKIES 1oz

LOT NO 40 10²⁵

SUNTORY HIBIKI 24

RUM 1oz

FLOR DE CAÑA 12 YR 9⁵⁰

DIPLOMÁTICO MANTUANO 12

TEQUILA 1oz

PATRÓN SILVER 12

DEL MAGUEY MEZCAL 12

FLECHA AZUL REPOSADO 14

CASAMIGOS BLANCO 14

CASAMIGOS REPOSADO 16

CLASE AZUL REPOSADO 36

DON JULIO 1942 AÑEJO 39

PORT

TAYLOR FLADGATE 10 YR 12

Make it a double,
2nd shot 25% off

R O C K F O R D
bar | grill