

Dessert Wines

Chateau Laribotte, Sauternes, '03	9.00/56
Jackson-Triggs, Vidal Icewine, Canada, '07	11/62
Kracher, Beerenausleser, Austria, '06	16/90
Torbreck, Moscato, "The Bothie", '09	8.00/42
Rosenblum, "desiree" Chocolate Port,	9.00/50

Ports/Sherry

Graham's Six Grapes, Ruby Port	7.00
Ramos Pinto 10 year Tawny	9.00
Warre's Otima, Port, 20 Year Tawny	10.00
Quinto do Noval, 40 Year Tawny	25.00
Lustau East India, Solera Sherry	9.95
Dios Baco, Pedro Ximenez Sherry	10.00

Cordials

Kahlua	7.75
Frangelico	7.75
Bailey's	8.75
Drambuie	9.75
B & B	9.75
Grand Marnier	10.00
Grand Marnier 100	27.75
Chambord	10.00
Navan by Gran Marnier	14.75
My Sambuca	10.75
Godiva Chocolate	8.50
Pallinini Limoncello	8.50
Campari	8.75
Tia Maria	8.00
Veev Acai Liquor	7.50

Cognac/Armagnac/ Grappa

Courvoisier VS	10.25
Hennessey VSOP	15.00
Hennessey XO	35.00
Kelt "Tour du Monde" VSOP	14.25
Remy VSOP	16.50
Dartigalongue Bas Armagnac XO	24.25
Menorval Calvados Prestige	10.00
Poli Moscato Grappa	11.25

Single Malts/ Premium Scotch

Black Maple Hill Bourbon	10.25
Blanton's Bourbon	11.25
High West Rye	9.50
Rock Hill Farms Bourbon	10.25
Old Pogue Bourbon	9.75
Balvenie 12 "Doublewood"	12.75
Balvenie 15	17.50
Balvenie 21 "Portwood"	30.25
Glenmorangie Nectar d'Or	17.25
Johnny Walker Blue	37.00
Lagavulin 16 yr	14.25
Oban 14 yr	14.25
Macallan 12	12.75
Macallan Cask Strength	13.00
Talisker	11.50
Tobermory 15	20.25

Desserts

3.95

Kirk picks his favorite four for 11.00
You pick your favorite four for 12.00

Banana Peanut Butter Cream Pie

Funnel Fried Whoopie Pie,
Vanilla Ice Cream

Warm Goopy Toffee Cake,
Jack Daniels Ice Cream

KROG Candy Bar
(Ask Your Server)

German Chocolate Cheesecake,
Graham Crust, Sweetened Whipped Cream

Warm Apple Almond Cake,
Vanilla Ice Cream, Nut Brittle

Apricot Sorbet
Crushed Meringue, Spiced Honey

Sweet Potato Doughnuts,
Toasted Pecan Ice Cream

Chef Rebecca's Daily Creations

Krog Bar Cheese Plate \$10.50

Spanish & Italian Cheeses
Traditional Accompaniments
Toasted Bread

