

## SWEET STUFF

### CLASSIC CRÈME BRÛLÉE 6

*This NYC Classic, House-Made with Madagascar Vanilla Bean and Crispy Sweet Crust*

### FRIED BANANA SPLIT 8.5

*Phyllo Wrapped Banana, Panko Crusted, Vanilla Ice Cream, Chocolate, Strawberry & Caramel Sauces with Salted Caramel Whipped Cream*

### POT DE CRÈME CHOCOLATE PUDDING 6

*House-Made Chocolate Pudding, Chocolate Sauce, Salted Caramel Whipped Cream, Shortbread Cookie*

### N.Y. STYLE CHEESECAKE 6

*Classic Creamy Vanilla Cheesecake, Strawberry, Powdered Sugar & Cinnamon Crisp*

## HOT BREWS

### FRESH BREWED COFFEE

*Freshly Ground, Roasted Royal Cup Coffee*

### HOT TEA

*A Selection of Organic Bigelow Teas, Ask Your Server to Show You What's In The Box...*

## ADULT AFTER DINNER SIPPERS

### BAILEY'S & COFFEE 7.5

*Simple & Delicious, Just Like it Sounds*

### BROODING DARK CHOCOLATE MARTINI 10

*Van Gogh Dutch Chocolate, Frangelico, Godiva Dark Chocolate*

### MT "INFAMOUS" MANHATTAN 12

*High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & the Beautiful Luxardo Cherry*

### FONSECA BIN 27 RUBY PORT 9.5

*Fonseca Bin 27 Ruby Port, Velvet Texture, Rich with Dark Fruit and Fig*

### IRISH COFFEE 7

*Fresh Brewed Coffee, Jameson Irish Whiskey, Whipped Cream*

### SAMBUCA 7.5

*Three Coffee Beans: Health, Happiness & Prosperity*

### ICED TOFFEE COFFEE 10

*House Cold Brewed Coffee, Cask & Crew Walnut Toffee Whiskey, Served on the Rocks, Topped with Salted Caramel*



**Marlow's  
Tavern**

EST. 2004

M.

DESSERT

Menu

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