# COWFORD

CHOPHOUSE

## DESSERTS

**Cinnamon Bun Crème Brûlée** 14
warm cinnamon bun, pastry cream, seasonal fruit

**Ultimate Chocolate Cake** 14
chocolate layers, whipped ganache filling, chocolate butter cream, chocolate ganache
add vanilla ice cream 3

**Cheesecake Du Jour** 14
seasonal selection

**Pecan Bread Pudding** 14
warm custard soaked milk bread, candied pecan, whiskey caramel sauce, vanilla bean ice cream

**Classic Crème Brûlée** 12
vanilla bean, seasonal fruit

**Opera Cake** 15
bourbon soaked cake, layers of coffee cream cheese buttercream, chocolate ganache, crisp feuillentine crust, coffee caramel sauce

## DESSERT COCKTAILS

**Ultimate Espresso Martini** 14
brackish chocolate vodka, borghetti espresso liqueur, cold espresso

**Banana Bread Old Fashion** 15
high west double rye, giffard banana liqueuer, black walnut bitter

## DESSERT WINES

**Marenco Brachetto d'Acqui** 13
Piedmont, Italy, 2025

**Château Roumieu-Lacoste** 15
Sauternes, Bordeaux, France, 2022

**Stringer Cellars Late Harvest Viognier** 18
Alexander Valley, Sonoma County, CA 2022

**Fèlsina Vin Santo del Chianti Classico** 22
Tuscany, Italy, 2017

# NIGHTCAPS

## PORTS

**Taylor 10 Year Old Tawny Port** Douro, Portugal 15

**Taylor 20 Year Old Tawny Port** Douro, Portugal 20

**Taylor 30 Year Old Tawny Port** Douro, Portugal 40

**W. & J. Graham's Port** Douro, Portugal, 1994 50

## CORDIALS

**Fleur Charmante** 11

**Villa Massa Limoncello** 10

**Montenegro Amaro** 12

**Foro Amaro** 10

## COGNACS

**Rémy Martin XO Excellence** 35
Fine Champagne Cognac

**Louis XIII de Rémy Martin**
Think a Century Ahead
0.5 *oz.* 155
1 *oz.* 275
1.5 *oz.* 395

**Hennessy V.S** 14

**Hennessy V.S.O.P** 21

**Remy V.S.O.P** 19

**Courvoisier XO** 39

**Martell Cordon Bleu** 51

## COFFEE & TEAS

**Coffee** 3.50

**Espresso** 4.50

**Double Espresso** 6.50

**Cappuccino** 5.50

**Latte** 5.50

**Mighty Leaf Organic Hot Tea** 3.50