



Bar Harbor Reveal \$10

*Pistachio Sponge, Lemon Curd, Maine Blueberries,  
White Chocolate*

Chocolate Tart \$9

*Caramel Pretzel Crumble, Sea Salt Caramel*

Caramel Leche \$9

*Toasted Coconut, Almond Praline, Mango*

Bar Harbor Campfire S'mores \$10

*Chocolate, Graham Cracker, Toasted Marshmallow*

Creme Brûlée Trio \$9

*Orange - Vanilla, Blueberry, Toasted Macadamia*

# AFTER DINNER FINALES

## DESSERT WINES

- Chambers Muscadelle \$7  
*Australia*
- Fattoria Del Cerro \$14  
*Vin Santo, Italy*
- Eiswen \$16  
*Germany*
- Global Dessert Trio \$16  
*3-1 oz samples of each dessert wine*

## SHERRY & PORT

- Hartley & Gibson's,  
Dry Fino Sherry \$7  
*Light & Dry*
- Hartley & Gibson's,  
Cream Sherry \$7  
*Rich & Sweet*
- Warre's Warrior Port \$8
- Warre's King's Tawny Port \$8
- Warre's Otima,  
10 Year Old Tawny Port \$12
- Warre's Otima,  
20 Year Old Tawny Port \$18
- Warre's Tawny Flight \$16  
*3-1 oz samples of each  
Warre's Tawny Port*

## COGNAC

- Courvoisier VSOP \$12
- Remy Martin VSOP \$12
- Hennessy VSOP \$12
- Remy Martin XO \$25

## SPEYSIDE SINGLE MALTS

- Glenfiddich (12 year) \$9
- Glenlivet (12 year) \$9
- Glenlivet (18 year) \$17
- Macallan (12 year) \$12

## HIGHLAND SINGLE MALTS

- Dalwhinnie (15 year) \$15
- Glenmorangie (10 year) \$10
- Oban (14 year) \$15

## ISLAY SINGLE MALTS

- Lagavulin (16 year) \$15
- Laphroaig (10 year) \$12

## SPECIALTY COFFEE

- Cappuccino \$6.50
- Latte \$6.50
- Espresso \$6