HANOVER Street CHOPHOUSE

Desserts

***CHOPHOUSE CLASSIC $13**
Nine-layer chocolate cake, caramel ice cream, vanilla crème anglaise, caramel sauce

CHOPHOUSE CARROT CAKE
SERVES TWO $16 HALF PORTION $9
Toasted coconut, caramel sauce, candied pecans, pineapple, vanilla ice cream

ESPRESSO CRÈME BRÛLÉE $13
Whipped cream, chocolate shavings

PUMPKIN MOUSSE $12
Golden ganache, caramel, cinnamon anglaise, streusel crumble, vanilla ice cream

***VANILLA BUTTERSCOTCH CHEESECAKE $13**
Vanilla bean anglaise, caramel, streusel topping, vanilla ice cream

GOOEY BUTTER CAKE $13
Maple caramel, vanilla anglaise, vanilla ice cream

APPLE CROISSANT BREAD PUDDING $14
Caramel, vanilla ice cream, candied pecans

KITCHEN SINK SKILLET $12
Kitchen sink cookie, caramel sauce, vanilla ice cream, whipped cream

DESSERT COLLECTION $28
A sampling of favorites from above with ice cream, sorbet, and berries
Serves two-three

JAKE'S OLD FASHIONED ICE CREAM OR SORBET $12
Fresh house-made cookie and berries

Pastry Chef – Madi Lightfoot
*Gluten Free

HANOVER Street CHOPHOUSE

The After Cut

WINE

Inniskillin Vidal Pearl Ice wine	$25
Royal Tokaji Late Harvest	$19
Far Niente "Dolce" Late Harvest	$42
Graham's 10 yr Tawny	$17
Graham's 20 yr Tawny	$23
Graham's 30 yr Tawny	$35
Warre's Ruby	$15
Noval Black	$17
Taylor Fladgate 10 yr Tawny	$16
Taylor Fladgate 20 yr Tawny	$23

COGNAC AND CORDIALS

B & B	$14
Courvoisier VS	$14
Courvoisier VSOP	$17
Courvoisier XO	$40
Grand Marnier cuvee du Centenaire	$40
Hennessey VSOP	$20
Sambuca	$15
Remy Martin 1738	$30
Remy Martin VSOP	$20
Remy Martin XO	$42
Remy Martin Louis XIII	
1 oz.	$175
2.5 oz.	$450

DESSERT COCKTAILS $16

SICILIAN PISTACHIO COUPE
Vanilla vodka, sogno di sorrento crema pistachio, dark creme de cacao, chocolate bitter

WHITE PEACH BELLINI
Chilled prosecco, peach purée, fresh lemon

MAPLE OLD FASHIONED
Old forester bourbon, local maple syrup, fee brothers walnut bitters

CHOCOLATE RUSSIAN
Vanilla vodka, kahlua, dark crème de cacao, cream