VANILLA BEAN CRÈME BRÛLÉE†
raspberries, chocolate almond tuile 8

APPLE CROUSTADE†
cinnamon ice cream, bourbon-maple syrup 8

MIXED FRESH BERRIES†
crème anglaise, chocolate almond tuile 7

CHOCOLATE LAVA CAKE†
raspberries, hazelnut ice cream 8
(please allow 15 minutes)

CARROT CAKE†
pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 9.5

COOKIE BOX†
lemon-ricotta, chocolate brownie and vanilla bean shortbread cookies, almond–chocolate tuiles 5.5

FROZEN FLAVORS†
a trio of our homemade sorbets and ice cream 6

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.
CAPPUCCINO & COFFEE DRINKS
All coffee drinks are made with Bristol’s private blend of Roasterie Coffee.
Cappuccino 4  Latte 4
Espresso 3

Irish Coffee (Jameson or Bushmills) 9
Butternut (Frangelico, Butterscotch & Brandy) 9
Orange Glaze (Kahlua & Grand Marnier) 9
Sweet Tooth (Amaretto & Raspberry) 9
Twist (Tuaca & Dark Crème de Cacao) 9

COGNAC
Courvoisier VS 12
Courvoisier VSOP 12.5
Hennessy VS 12
Remy Martin VSOP 13

SPARKLING WINES
Domaine Ste. Michelle Brut (Columbia Valley, WA) 8.5
Cantine “Maschio” Prosecco (Italy) 8.5

SINGLE MALT SCOTCH
*Balvenie 12 yr. 12  *Glenfiddich 12 yr. 12
*Glenkinchie 12 yr. 14  *Glenlivet 12 yr. 12
*Glenmorangie 10 yr. 12  *Macallan 12 yr. 13
Macallan 18 yr. 25  *Oban 14 yr. 15

SCOTCH FLIGHTS
Choose any 3 scotches noted with (*). 1 oz. pours served with your preference of ice or water. 16

PORT
Cockburn’s 20 yr. Port 6.5
Fonseca 20 yr. Tawny Port 10.5
Graham Six Grapes Vintage Port 7.5
Montevina Terra d’Oro Zinfandel Port 8.5
Taylor Fladgate 10 yr. Tawny Port 9.5

DESSERT WINES
Dolce Late Harvest 375 ml (Napa Valley) 95
Inniskillin Ice Wine 375 ml (Niagara Peninsula) 95