

## After Dinner Cocktails

Black Russian	\$9
Fris vodka and Kahlua	
Brandy Alexander	\$9
Korbel brandy, crème de cacao and cream	
Golden Nail	\$9
Jim Beam bourbon and Southern Comfort	
Grasshopper	\$8
Crème de cacao, green crème de menthe and cream	
Jamaica Kiss	\$9
Myers Dark rum, Tia Maria and cream	
Russian Czar	\$9
Fris vodka, Galliano, crème de cacao and cream	
Rusty Nail	\$9
Dewar's scotch and Drambuie	
Sunny Dream	\$9
Apricot brandy, Cointreau, orange juice, and cream	
White Russian	\$9
Fris vodka, Kahlua and cream	

## Cordials

Amaretto	\$9	Cointreau	\$9
Kahlua	\$9	Bailey's	\$9
Frangelico	\$9	Drambuie	\$10
B & B	\$9	Galliano	\$9
Sambvca	\$9	Chambord	\$9
Grand Marnier	\$10	Tia Maria	\$9
Southern Comfort	\$9	Irish Mist	\$9

Coffee or Tea	\$2.50
Espresso	\$3.50
Cappuccino	\$4.50

## HB's Sweet Corner Our House Made Desserts

### Key Lime Torte

A South Florida favorite, uniquely presented and served with mango and raspberry coulis  
\$7

### Trio of Sorbet

Orange, mango and raspberry sorbet served with fresh berries  
\$6

### Vanilla Ice Cream

\$5

### Vanilla Ice Cream with Fresh Berries

\$8

### Lemon Almond Cake

Almond cake layered with lemon mousse  
Served with melba sauce  
\$8

### Roasted Pear Cheesecake

Blackberry port sauce  
\$8

### Vanilla Crème Brulée

A silky smooth custard made with fresh vanilla beans  
\$8

### Milk Chocolate Crème Brulee

Creamy custard flavored with Swiss milk chocolate  
\$8

### Chocolate Bavarian Terrine

Velvety rich mousse made with Belgian dark chocolate  
Served with strawberry and chocolate sauces  
\$8