

After Dinner Cocktails

Black Russian Smirnoff vodka and Kahlua	\$8
Brandy Alexander Korbel brandy, crème de cacao and cream	\$8
Golden Nail Jim Beam bourbon and Southern Comfort	\$8
Grasshopper Crème de cacao, green crème de menthe and cream	\$7
Jamaica Kiss Myers Dark rum, Tia Maria and cream	\$8
Russian Czar Smirnoff vodka, Galliano, crème de cacao and cream	\$8
Rusty Nail Dewars scotch and Drambuie	\$8
Sunny Dream Apricot brandy, Cointreau, orange juice, and cream	\$8
White Russian Smirnoff vodka, Kahlua and cream	\$8

Cordials

Amaretto	\$8	Cointreau	\$8	Kahlua	\$8
Bailey's	\$8	Frangelico	\$8	Drambuie	\$9
B & B	\$8	Galliano	\$8	Sambvca	\$8
Chambord	\$8	Grand Marnier	\$9	Tia Maria	\$8
Southern Comfort	\$8	Irish Mist	\$8		

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

Fresh Berries

Served with Chantilly cream
\$6

Vanilla Ice Cream

\$5

Vanilla Ice Cream with Fresh Berries

\$8

Banana Mousse Cake

Enrolled with almond sponge cake
Served with caramel and chocolate sauces
\$8

Lemon Mascarpone Cheese Cake

Linzer cookie crust, spiced blueberry compote
\$8

Vanilla Crème Brulée

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

Chocolate Bavarian Terrine

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

Coffee or Tea \$2.50

Espresso \$3.50

Cappuccino \$4.50