

# *the* **BUTCHERY**

**STEAKS CHOPS & SEAFOOD**

## **AFTER DINNER DRINKS**



### **COCKTAILS**

#### **Espresso Martini 13**

Sweet Bloom Seasonal Espresso, Van Gogh Vanilla Vodka,  
Van Gogh Double Espresso Liqueur

#### **Irish Coffee 8**

Bushmills Irish Whiskey, Simple, Coffee, Hand Whipped Sweet Cream

#### **Chocolate Martini 13**

Van Gogh Vanilla Vodka, Tuaca,  
Dorda Double Chocolate Liqueur

### **CORDIALS (1.5 oz pours)**

<b>Fernet</b>	<b>7</b>
<b>Limoncello</b>	<b>7</b>
<b>Courvosier VSOP</b>	<b>16</b>
<b>Courvosier XO</b>	<b>25</b>
<b>Jeanneau Armagnac</b>	<b>18</b>
<b>Stagg Jr</b>	<b>16</b>
<b>Weller 107</b>	<b>16</b>
<b>Blanton's</b>	<b>16</b>
<b>Grand Marnier</b>	<b>12</b>
<b>Grand Marnier Cuvee</b>	<b>55</b>
<b>Hennessy Paradis</b>	<b>110</b>

### **DESSERT WINES (3 oz pours)**

<b>Taylor Fladgate</b>	<b>10</b>
<b>10 yr Tawny Port</b>	
<b>Taylor Fladgate</b>	<b>16</b>
<b>20 yr Tawny Port</b>	
<b>Taylor Fladgate</b>	<b>30</b>
<b>30 yr Tawny Port</b>	
<b>Michelle Chiarlo</b>	<b>6</b>
<b>(Nivole) Moscato D'Asti</b>	
<b>Inniskillin (2 oz)</b>	<b>13</b>
<b>Vidal Ice Wine</b>	