

*the*  
**SONORA ROOM**  
*restaurant*

**AFTER DINNER**

**B52 Coffee**

Baileys Irish Cream, coffee liqueur, orange liqueur,  
whipped topping

**\$13**

**Espresso Martini**

coffee liqueur, vodka, espresso

**\$12**

**Baileys Affogato**

Baileys Irish Cream, espresso,  
vanilla ice cream, biscotti

**\$12**

**Burrowing Owl Estate Winery Coruja \$9**

**Hester Creek Late Harvest \$12**

**Wild Goose Late Harvest Gewürztraminer \$12**

**Limoncello \$9**

**Grand Marnier \$10**

**Cognac VSOP \$18**

**DESSERTS**

**Chocolate Terrine**

Blueberry coulis, sponge toffee, fresh berries, chocolate crumble, caramel ice cream

**\$12**

**Cream brulee**

Vanilla, membrillo, candied pistachio, chantilly cream, tulle cookie, mint

**\$12**

**Apple Phyllo**

Crisp pastry, apple, cinnamon, caramel, vanilla ice cream

**\$10**

**Frozen**

Trio of house made sorbets & ice cream

**\$13**

**Cheese**

local cheese selection, locally sourced honey, nuts, crostini

**\$16**