

*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 (2oz)**

**\$9**

**Wild Goose Late Harvest Gewürztraminer (2oz)**

**\$12**

<b>Limoncello (2oz)</b>	<b>\$9</b>
<b>Grand Marnier (1oz)</b>	<b>\$10</b>
<b>Remy Martin VSOP (1oz)</b>	<b>\$18</b>
<b>Glenlivet 12yr (1oz)</b>	<b>\$12</b>
<b>Dubh Glass single malt 'Jail Break' (1oz)</b>	<b>\$14</b>

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**Desserts**

**Chocolate Terrine**

blueberry coulis, chocolate crumble, caramelized white chocolate, caramel ice cream  
\$12

**Beet and Raspberry Semifreddo**

pink peppercorn hazelnut praline, candied beets, raspberry gel, chantilly  
\$12

**Warm Carrot Cake**

drunken raisins, poached carrots, cream cheese frosting,  
ginger ice cream  
\$12

**Frozen**

trio of house-made sorbets & ice cream  
\$13

**Cheese**

local cheese selection, locally sourced honey, nuts, crostini  
\$18

**Please notify your server of any allergies or dietary restrictions**