

the
SONORA ROOM
r e s t a u r a n t

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

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

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Desserts

Chocolate Terrine

blueberry coulis, chocolate crumble, caramelized white chocolate, caramel ice cream
\$13

Beet & Raspberry Mousse

Chantilly, lemon shortbread, pink peppercorns praline, lemon curd, candied beets
\$13

Sticky Toffee Pudding

toffee sauce, almond sugar tuile, rum and raisin ice cream
\$13

Frozen

trio of house made sorbets & ice cream
\$13

Cheese plate

local cheese selection, locally sourced honey, nuts, crostini
\$21