

GREYSTONEGRILL

COFFEE DRINKS

Nutty Irishman Bailey's and Frangelico topped with homemade whipped cream. \$8

Irish Coffee Made the old fashioned way with sugar and Jameson's Irish Whiskey topped with our homemade whipped cream. \$8

Sleepless In Seattle Coffee Liqueur, Godiva White Chocolate Liqueur and DeKuyper Butterscotch Schnapps with homemade whipped cream. \$8

GG Greystone Heater Tia Maria, Bailey's, Frangelico, Dark Crème de Cacao and Grand Marnier topped with our homemade whipped cream and garnished with cinnamon. \$9

COGNAC

Remy Martin VSOP \$9

Remy Martin XO \$25

Delamain Vesper \$15

Hennessey Privilege \$11

SCOTCH

Macallan 12 Year \$9

Macallan 18 Year \$25

Glenmorangie Single Malt 10 Year \$9

Glenmorangie Single Malt 18 Year \$22

Dewars 12 Year \$7

Johnny Walker Black \$8

Glenlivet 12 Year \$8

Oban 14 Year \$12

Ardbeg 10 Year \$15

Join our VIP Club to get advanced notice on new menus, gifts for your birthday and other special events. Ask your server for a sign up card.

GREYSTONEGRILL

DESSERT

Proudly made in-house, from scratch, everyday

GG Molten Chocolate Lava Bomba Chocolate Soufflé with warm silken chocolate ganache topped with vanilla ice cream and raspberry coulis. (Baked to order please allow 20 minutes.) \$9

GG Homemade Bread Pudding Candied cashew crusted served warm topped with Knob Creek bourbon anglaise. \$8

Artisan Cheese Plate Chef's selection of fresh and aged craft cheeses, and seasonal fruits. \$14

Apple Crumb Cobbler Granny Smith apples, sun-ripened raisins, brown sugar, cinnamon and brandy served warm topped with vanilla ice cream and caramel. \$8

Crème Brulée Our vanilla bean egg custard topped with caramelized sugar crust. \$8

GG Fresh Berry Napoleon Plump seasonal berries tossed with turbinado sugar and layered with fresh cream and cookie crisps. \$10

PORT WINE

Fonseca LBV \$7

Taylor Fladgate \$9

10 year old Tawny



Fonseca Terra Bella Reserve Porto \$8

Ruby Port

100% Organic certified by the USDA National Organic Program

DESSERT WINE

Banfi Brachetto d'Acqui Rosa Regale A soft red sparkling wine, made from Brachetto. \$9/glass \$18/split

TASTE: Soft and elegant with berry flavours.

PAIRING: Great with our Molten Chocolate Lava Bomba or our Fresh Berry Napoleon.

Caposaldo Moscato Handpicked Moscato grapes from hilltop vineyards in Italy's north regions. \$7/glass \$28/bottle

TASTE: Fragrant aromas of acacia blossoms, peaches and apricot and a clean, crisp finish.

PAIRING: Great with our Crème Brulée or our Artisan Cheese Plate.

GG Designates Greystone Grill's signature items