

sweet 9

vanilla crème brûlée

cheesecake seasonal fruit preserves

mini red velvet pancakes whipped mascarpone

brazilian coconut pudding guava puree, mango

4 layer carrot cake maple cream cheese frosting, candied carrot

chocolate pâté sour cherry compote, chantilly cream and crumbled meringue snow

dessert sampler we also offer a chef's selection for when "it all sounds so good"

gelato and sorbetto please ask your server for today's flavor 6

cheeses

chef's cheese board

medley from the cheeses below 17

boucheverette sheep's milk, fr

tomba goat's milk, vt

jasper hill blue raw cow milk, vt

local cheese ask your server, ne

digestif

grand marnier

limoncello caffo

sambuca romano

grappa, antinori

frangelico

galliano l'autentico

dessert wines

quady essensia orange muscat (california) 10

lustau east india solera sherry (spain) 7

inniskillin eiswein (canada) 20

dow's port (portugal)

late bottle vintage 8

10 yr tawny 12

20 yr tawny 16

dows port flight 20

good karma policy help don't yelp! your opinion helps us to exceed expectations. if you are not satisfied, please tell us now, while we can help. if our caring staff is unable to do so, please email confidential feedback to the owner: splath@moonstones110.com

celebrate! for special occasions, private rooms and gift certificates are available — scott and kathy plath - restaurateurs

enjoy life, one bite at a time!

salutem. salute. sláinte. na zdravi. kalusugan. ygeia. zdrowotnej. suc khoe. gezondheid. saúde. l'chaim. prost.

single malts

talisker 10 (highlands) lingering pepper and peat smoke finish 10

ardbeg uigeadail (islay) bourbon barrel gives a sweet and smoky finish voted the "world whisky" of 2008 15

lagavulin 16 (islay) dry peat smoke with a gentle sweetness, followed by sea and salt with touches of wood 14

glenfiddich 15 solera reserve (speyside) matured in three types of oak cask: sherry, bourbon and new oak 10

glenmorangie 10 sauterne aged (highlands) gives way from citrus tang to crème caramel 12

balvenie 21 portwood (speyside) port wine casks create silky fruit, honey and spice notes, and a gentle nutty finish 30

coffee drinks • cordials

moonstones! godiva, kahlua, irish cream

nutty irishman jameson, irish cream, frangelico

café romano sambuca on the side

french cognac, van gogh double espresso vodka

spanish brandy and kahlua

barcelona roast, cappuccino, espresso, tea

create your own with any of the below: we are proud to serve 100% organic and sustainable teatulia® teas (bangladesh)

baileys • sambuca • amaretto • grand marnier

brandies

hennessy vs

hardy vsop

remy martin vsop

demontal armagnac vsop

hennessy privilege

remy martin xo

hardy noces d'or 50 yr

amaro montenegro

amaretto di saronno

fernet branca

green chartreuse

sogno di sorrento blood orange

mocktails

buzzless bee

pineapple, orange, lemonade & cranberry

saratoga

fresh lemon, bitters, ginger ale

pomegranate cooler

pure pomegranate juice with a splash of lemon & seltzer

pineapple cooler

seltzer water with a splash of pineapple

shirley temple

ginger ale with a splash of grenadine

mango mocktail

fresh mango juice with a splash of seltzer

french press coffee for the table
ask your server for today's blends rich, bold, full-bodied