



After Dinner

COFFEE DRINKS: \$7.95

THE 76 HOUSE COFFEE

A Colonial-style blend of Meyers Rum, Caribbean Sugar, and Laird's Applejack Brandy with Sweet Cream

IRISH COFFEE

Jameson Irish Whiskey

JAMAICAN COFFEE

Tia Maria

76 HOUSE HOT TODDY

Evan Williams Kentucky Honey Liqueur,
Hot Cider and Cinnamon Stick

Cappuccino (\$5) & Espresso (\$4) also available

DESSERT MARTINIS: \$12.00

ESPRESSO MARTINI

Espresso Vodka, Kahlua & Espresso

CHOCOLATE MARTINI

Godiva Liqueur, Stoli Vanil & Crème de Cocoa

CRÈME BRULEE MARTINI

Whipped Cream Vodka, Liqueur 43 & Sweet Cream

ALMOND JOY MARTINI

Coconut Vodka, Amaretto & Godiva

COGNACS, CORDIALS, PORTS

Remy Martin VSOP
Courvoisier
Martell Cordon Bleu
Grand Marnier
Drambuie
B & B

Sambucca Romano
Black Sambucca
Frangelico
Bailey's Irish Cream
Kahlua
Amaretto di Saronno

St. Vivant Armanac
Graham's 10 year
Graham's 20 year
Graham's 6 Grapes
Noval Black Porto
Brotherhood Ruby



Desserts

DESSERTS: \$7.95

All our desserts are house made on premise

AUSTRIAN LINZER TORT

An almond crust baked with raspberry

CHOCOLATE PEANUTBUTTER PIE

With an Oreo Cookie Crust

CHOCOLATE GANACHE LAYER CAKE

Homemade chocolate cake, layered with chocolate mousse
and finished with crème Anglaise

NEW YORK CHEESECAKE

A graham crusted traditional cheesecake served
with a blueberry sauce

TRADITIONAL CRÈME BRULÉ

Tasmanian vanilla bean infused crème brulé, served
slightly chilled with a sugar crust, caramelized to order

HANNAH DAVIS' BAKED APPLE CRUNCH

The house specialty derived from a colonial recipe of
apples, Barbados sugar, cinnamon, nutmeg

SOUTHERN GENTLEMAN'S BREAD PUDDING

A bread pudding made with sweet muffins and
finished with a Kentucky bourbon sauce

CHILLED DESSERTS \$5.50

Ice Cream: Vanilla Bean, Chocolate
Sorbet: Raspberry, Lemon

