



Craft Cocktails

- Metro-Madame** \$ 15.
Gracie's Personal Choice! - Luksosowa Potato Vodka with a splash of *freshly squeeze* pink grapefruit and splash of cranberry served up
- Blonde Ambition** \$ 15.
Our Original House Martini
Half Stoli and half Blonde Lillet shaken like a *James Bond Martini* ~ a large twist of orange rind
- Spring Herbal Concoction** \$ 16.
Our own, organic *Anise Hyssop* muddled with fresh lime ~ shaken with your choice VODKA or GIN, a splash of hibiscus syrup & fresh ruby grapefruit
- Lychee Martini** \$ 16.
Exotic Lychee fruit shaken up with ruby grapefruit and vodka, a hint of lime & Cointreau & a splash of sparkling wine - Up with lychee garnish
- Moscow Mule** \$ 14.
Light and refreshing 1/2 lime macerated Topped with ice ~ Vodka & Ginger Beer Served in a traditional Copper Mug
- Blood Orange Margarita** \$ 16.5
Freshly blood orange juice with a hint of lime and Cointreau
- POM™ Margarita** \$ 14.
POM™ Martini \$ 14.
Silver Tequila or Vodka ~ shaken up with POM, our own fresh lime margarita mix ~ *sea salts for rimming included*
- Rosemary Salty Dog** \$ 14.
Tanqueray gin well shaken w/ a muddle of fresh Rosemary, ruby grapefruit juice, & a dash of simple syrup ~ garnished with grapefruit
- Minted**
- Cucumber Martini** \$ 14.
Beefeater Gin shaken with macerated cucumber & *fresh mint*
- The Revolver** \$ 17.
Buffalo Trace Bourbon with a hint of Kahlua and orange bitters ~ with a large twist of orange rind
- Espresso Martini** \$ 18.
Espresso Vodka, *Ketel 1* Vodka & a splash of **"high test" espresso**
- Bloody Mary** \$ 14.
Vodka shaken up with our own special bloody mix. . lots of spice
- Chocolat-tini** \$ 18.5
Dark Chocolate liquor, chocolate Vodka, a splash of clear clean vodka
- Mojito** - \$ 13.5
Our own organic fresh mint macerated – hint of sugar, white rum, ice & a splash of sparkling water
- Green Balloon** - \$ 16.
A split of sparkling cava with a heavy hit of Medori Melon Liquor

Desserts

- Crème Brulee** ~ *Oooo la la* \$ 11.00
Our traditional French recipe with free-range eggs caramelized raw sugar top
Ripe Berries caramelized on top + \$ 3.
- Warm Sticky Toffee Pudding** – \$ 12.5
aka ~ Spotted Dick, A British tradition consisting of a very moist sponge cake, made with finely chopped dates, soaked in a brandy toffee sauce served warm in a pool of *crème Anglaise*
- Coconut Lime Tart** \$ 12.50
From the island of *Montserrat* -a wet bottom style, made with key limes & grated sweet coconut baked in a light pastry crust
- Old Hippy Carrot Cake** \$ 12.
Moist and delicious & healthful recipe from the frosted with whipped honey & cream cheese
(contains walnuts)
- Apple Pie** \$ 9.5
with Granny Smith Apples rich in Cinnamon & baked to a golden brown crust caramel drizzle
A la Mode ~ add Ice Cream + \$ 3.
- Cherries Alaska** ~ \$ 12.5
Dark sweet Bing Cherries sautéed in their own juices with a hint of lemon citrus to “pop” the rich natural flavor ~ French vanilla ice cream - topped with freshly beaten meringue ~ Baked to golden brown perfection
- Chocolate Orgasm** \$ 14.5
Dense semi-sweet chocolate cake that melts on the tongue ~ our homemade mousse au chocolate drizzled with semi-sweet chocolate ganache - plated with fresh berries
- Strawberries Romanoff** \$ 16.5
Ripe strawberries macerated in Grand Marnier Tossed with freshly whipped cream, and served in stem ware painted with chocolate sauce
- Mousse au Chocolat** \$ 14.
Creamy & richly whipped – with fresh berry garni
- Fresh Fruits & Berries** \$ 10.
Seasonal Fruits & ripe berries *served au natural*
- Chocolate Fondue** \$ 17.
Pour Deux (for 2) –Chocolate blended with Cognac & cinnamon ~ Served over warming flame with a selection of fresh fruits & berries for dipping
- Ripe Mango** ~ \$ 8.5
Nature's own sweet decadence, peeled and sliced and served with a lime wedge
- Something Frozen** ~ \$ 11.5
Ice cream, Sorbets and Sorbetto
Always a new selection of flavors

Irè Dessert

Spliff

Inspired by the one & only
Bob Nesta Marley
Semi Sweet Chocolate Truffle
'twisted up' in a spring roll wrapper ~ wok fried to a crispy brown finish ~ with Vanilla ice cream ~ Fresh fruit purees & chocolate syrup

\$ 2,276.00 J (\$ 14.50 USD) *Yah Mahn!*

