



## Special Coffees

**Irish Coffee** Irish whiskey, coffee and  
cream **\$11/1oz**

**Spanish Coffee** Kahlua, brandy, coffee and  
cream **\$15/2oz**

**Monte Cristo** Grand Marnier, Kahlua, coffee and  
cream **\$15/2oz**

**Blueberry Tea** Grand Marnier, Amaretto and  
tea **\$15/2oz**

**The Baron's Special Coffee** Gretzky's Irish cream, brandy,  
Frangelico, Kahlua **\$15/2oz**

## Espresso & Cappuccino

Espresso  
**\$4.50** add shot \$1.00

Cappuccino  
**\$6.00** add shot \$1.00

Café Latte  
**\$6.50** add shot \$1.00

## Port

Taylor Fladgate 10 Yr.  
**\$12 / 2oz**

Taylor Fladgate 20 Yr.  
**\$21 / 2oz**

## Cognac

Remy Martin VSOP  
**\$14 / 1oz**

Hennessy XO  
**\$50 / 1oz**



## Dessert Menu

**Banana Bread Pudding** Served w/  
Vanilla ice cream & caramel drizzle **\$11**

**Suggested Pairing: Monte Cristo**

**Marshmallow Brownie** A decadent homemade brownie  
with toasted marshmallow, and graham crackers,  
topped w/ caramel & chocolate sauce **\$11**

**Suggested Pairing: The Baron's Special Coffee**

**Apple Galette** Sliced apples and cream cheese baked in a  
French puff pastry topped with vanilla bean ice cream,  
white chocolate & cinnamon **\$12**

**Suggested Pairing: Cafe Mocha**

**Irish Crème Brûlée** A homemade rich custard made w/ Irish  
Cream topped w/ sugar crusted caramel **\$11**

**Suggested Pairing: Irish Coffee**

**Mud Pie** Made in-house **\$11**

**Suggested Pairing: Café Latté**

**Cheesecake** Ask your server for the flavour of the day **\$11**

**Suggested Pairing: Cappuccino**

**Ice Cream with Berry Sauce** Vanilla bean Ice  
Cream drenched with mixed berry sauce **\$9**

**Suggested Pairing: Spanish Coffee**