

THE HAMILTON CLUB

AFTER DINNER MENU

DESSERTS

HOUSEMADE ICE CREAMS **GF**

ask your server about today's flavors

SORBET DU JOUR **GF V**

ask your server about today's flavor

TURKEY HILL ICE CREAMS

vanilla bean -or- dutch chocolate

BLACK FOREST BROWNIE

BAKED ALASKA **GF**

dark chocolate brownie, cherries,
chocolate ice cream, toasted meringue

COCONUT MILK PANNA COTTA

GF VG

coconut macaroon crust, key lime filing,
fresh whipped cream, toasted coconut

BAKLAVA CHEESECAKE

phyllo crust, walnuts, pistachios,
cinnamon, honey syrup

SUMMER BERRY CLAFOUTIS

summer berry trio, creme anglaise,
raspberry drizzle

BLUEBERRY CUSTARD PIE

fresh blueberries, sour cream baked custard,
brown sugar crumbs

PASTRY CHEF RECOMMENDS A LA MODE

COCKTAILS

KEY LIME PIE 12

Malibu Coconut Rum, lime & pineapple juices,
cream, toasted coconut & graham cracker
crumble

AFFOGATO ESPRESSO

MARTINI 12

Kahlua, vanilla vodka, espresso, ice cream,
espresso beans

CHERRY CHOCOLATE DELIGHT 11

vanilla vodka, meletti cioccolato, amaretto, creme
de cocoa, bada-bing cherry

THE BILLIONAIRE 12

bourbon, absinthe, bitters, lemon juice, simple
syrup, fee foam, lemon peel

PORTS

Taylor Fladgate 10 Year Old Tawny
Taylor Fladgate Late Vintage Porto
Dow's 2016 Vintage
Graham's Six Grapes Porto Reserve

COGNAC & BRANDY

Remy Martin VSOP
Hennessy
Hennessy VSOP
Louis XIII
Remy Martin 1738

FRUITS, NUTS, BOTANICALS

B&B
Bailey's Irish Cream
Campari
Chambord
Drambuie
Frangelico
Kahlua
Romano Sambuca