

# DOC'S RESTAURANT

EST. 2018

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## DESSERT

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**Crème Brûlée (Gluten Free) - \$8**

Flavor of the day

**Cheesecake - \$8**

Plain or with fresh berries

**Peanut Butter Chocolate Cake - \$8**

Fudge brownies, velvety smooth peanut butter mousse, and chocolate cake topped with brownie chunks and peanut butter chips

**Bread Pudding - \$8**

With white chocolate chips, cranberries and raisins and pecan Frangelico praline sauce

**Poached Stuffed Pear - \$8**

With Amaretto mousse, served with fresh berries

**Battenkill Dairy Ice Cream - \$6**

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## AFTER DINNER

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**Nutcracker Coffee - \$9**

Bailey's - Disaronno - Frangelico - Whipped Cream

**Irish Coffee - \$8**

Jameson - Bailey's - Whipped Cream

**Cafe Almande - \$9**

Death Wish Coffee Vodka - Amaretto - Bailey's Almande - Whipped Cream

**Chocolate Hazelnut Coffee - \$8**

Godiva Chocolate Liqueur - Frangelico - Whipped Cream

## PORT

**Taylor Fladgate 10 year Tawny - \$7**

**Fonseca Bin No. 27 Ruby - \$7**

## SCOTCH

**Chivas Regal 12 year single malt - \$11.50**

**Caol Ila 12 year single malt - \$11.50**

**Highland Park 12 year single malt - \$11.50**

**Oban 14 year single malt - \$12.50**

## BOURBON

**Blade & Bow - \$10**

**Bulleit - \$9**

**Knob Creek - \$9**

**Woodford Reserve - \$10**