



DESSERTS

CLASSIC VANILLA BEAN CRÈME BRÛLÉE

Toasted vanilla bean custard made with real
Madagascar Vanilla

*GF

BREAD PUDDING

A warm soft center bread pudding made with
French toast bread, brandied raisins, topped with
a buttery whiskey sauce and served a la mode

BERRY TART

Flaky pie crust filled with blueberries, raspberries,
apples and blackberries, served with vanilla bean
ice cream

LEMON ITALIAN CAKE

Buttery sponge cake layered with Italian lemon
cream and dusted with powdered sugar

FLOURLESS CHOCOLATE DECADENCE

Flourless fudge-style chocolate dessert with
toasted pinon nuts, berries and whipped cream

*GF

SUGAR FREE COCONUT CREAM PIE

Old fashioned coconut cream served with a
decadent custard and crust, no sugar added

All desserts are \$6

****GF Gluten Free***

Ask your server for today's gelato and ice
cream flavors



**PEACOCK
ROOM**

**SPECIALTY
COFFEES**

Espresso	\$4
Double Espresso	\$5
Americano	\$5
Cappucino	\$6
Vanilla Latte	\$6
Latte	\$6
Mocha	\$6

COFFEES WITH A KICK

Jumping Java **\$8**

Bailey's Irish Cream, Grand Marnier, coffee & whipped cream

Peacock Alley **\$8**

Peppermint Schnapps, Godiva, coffee, whipped cream drizzled with Blue Curacao

Café Barbados **\$8**

Captain Morgan, Tia Maria, coffee & whipped cream

Burnt Almond **\$8**

Disaronno, Coffee Liqueur, coffee & whipped cream

Nut 'N Honey **\$8**

Hazelnut Liqueur, Drambuie, coffee & whipped cream

El Mexican **\$8**

Disaronno, Coffee Liqueur, Cream De Cocoa, coffee, whipped cream & drizzled with Creme de Menthe

Classic Irish Coffee **\$8**

Jameson, cube sugar, coffee, whipped cream, and drizzled with Creme de Menthe

Ciao Italiano **\$8**

Tuaca, coffee & whipped cream