

# Amelia's Bistro



NEW AMERICAN RESTAURANT

## Sweet Endings

**GF** *Abel's Creamy Caramel Flan*

\$8

*NY High Cheese Cake* \$8

*served with mango purée & toasted coconut*

*Chocolate Molten Lava*

*Cake* \$8

*served warm with vanilla ice cream*

*Homemade Skillet Apple*

*Cobbler* \$8

*served with vanilla ice cream*

*Amelia's Homemade*

*Tiramisu* \$8

*Ultimate Chocolate Brownie*

*Sundae* \$8

*vanilla ice cream, homemade brownie,  
chocolate fudge, mini M&Ms, heath bar,  
whipped cream*

*Dessert Crêpes* \$8.5

*Nutella, bananas, strawberries, walnuts,  
whipped cream*

*Campfire S'mores Flatbread*

\$14

*Nutella, marshmallow, graham crackers,  
mascarpone*



# After Dinner Drinks

## COFFEE DRINKS 9



### AMELIA'S HOT NUTTY IRISHMAN

*Frangelico, Bailey's Irish Cream, Whipped Cream*

### IRISH COFFEE

*Jameson Irish Whiskey, Creme de Menthe, Whipped Cream*

### JAMAICAN COFFEE

*Grand Marnier, Myer's Dark Rum, Kahlua Coffee Liqueur, Whipped Cream*

### MEXICAN COFFEE

*Kahlua & Whipped Cream*

### RASPBERRY & CREAM

*Chambord & Whipped Cream*



## COGNAC & SINGLE MALTS



Hennessy	10	Macallan 12 Year	17
Remy Martin VSOP	12	Glenlivet 12 Year	12
Johnnie Walker Black	10	Glenlivet 18 Year	30
Johnnie Walker Blue	50	Glenfiddich 12 Year	12

## CORDIALS & LIQUEURS

Canton (Ginger)	8	Amaretto Disaronno	9
Elderflower	8	Baileys Irish Cream	8
Kahlua	8	Chambord	9
Licor 43	8	Drambuie	9
Marie Brizard Anisette	8	Frangelico	8
Romana Black Sambuca	8	Grand Marnier	8
Sambuca Romana	8	Lemoncello	8
Tia Maria	8	Jameson Cold Brew	8.5



## PORT WINES & GRAPPA



Antinori, Grappa Tignanello	12
Sanderman Founders Reserve	8
Taylor Fladgate Tawny 10 Year	10
Taylor Fladgate Tawny 20 Year	15

