



Desserts

CHOCOLATE COFFEE CHUNK CHEESECAKE 8.

A chewy Chocolate cookie base cradles this marvelous Mocha Cheesecake. Loaded with Chocolate chunks, topped with creamy Chocolate cream and drizzled with Milk Chocolate.

CLASSIC CHEESECAKE 8.

A New York style cheesecake enhanced with a subtle Vanilla flavour and crowned with our Blackberry sauce.

PEAR & RAISIN CRUMBLE 6.

Bosc Pears and California Raisins combined with brown sugar, Ginger snaps and walnuts all oven baked and served warm.

HIGH FIVE 8.

One word best describes this one “Wow” Five Layers of rich Chocolate cake, Chocolate filling and Chocolate glaze.

FEATURE CREME BRULEÉ 7.

We make rich and creamy Crème Bruleé using unique ingredients. A Black Iron favorite, please ask you server about today’s creation.

Warmers

- | | | |
|----------------------|-----------------------------------|------------|
| | 1.5 ounces | 7. |
| | BIGS Double Up | 11. |
| MONTE CRISTO | Kahlua and Grand Marnier | |
| SPANISH COFFEE | Brandy and Kahlua | |
| BIG’S COFFEE..... | Black Sambuca and Baileys | |
| BLUEBERRY TEA..... | Amaretto and Grand Marnier | |
| AFTER EIGHT..... | Peppermint Schnapps and Kahlua | |
| B52 | Kahlua, Grand Marnier and Baileys | |
| KEN’S COFFEE | B & B, Kahlua and Baileys | |

Pipe/Port/Stickies

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|---|-----------------------|------------|
| | two ounces | 10. |
| | BIGS Double Up | 14. |
| SMITH WOODHOUSE LATE BOTTLE VINTAGE | | |
| QUINTA DO NOVAL LATE BOTTLE VINTAGE | | |
| GRAHAM SIX GRAPES OLD RESERVE | | |
| TAYLOR FLADGATE 10 YEAR TAWNY | | |
| GERINGER BROTHERS “LATE HARVEST REISLING” | | |

Cognac

- | | |
|-----------------------|---------------------------|
| HENNESSY ... VSOP | 9. |
| COURVOISIER ... VSOP | BIGS Double Up 12. |
| REMY ... VS GRAND CRU | |