

The Continental
Mid-town

PASTRY CHEF

Chris Buretta

MIX & MATCH DESSERT FLIGHTS

3 flight \$20.00

DESSERTS 8.00

BIRTHDAY CAKE

vanilla cake & frosting, rainbow jimmies,
chocolate ice cream

DEEP DISH COOKIE

warm half and half brownie &
chocolate chip cookie, vanilla ice cream

BLOND BOMBSHELL

blondie with malted vanilla ice cream,
whipped cream, butterscotch sauce

PEANUT BUTTER CUP SUNDAE

hot fudge, peanut butter chocolate chunk ice cream,
brownie cookie, waffle cone

FRIED BLUEBERRY PIE

vanilla ice cream, lemon curd

NEAPOLITAN PANNA COTTA

vanilla, chocolate & strawberry, pistachio biscotti,
strawberry jam

BANANA FOSTER CREAM PUFFS

vanilla cookie puffs, banana caramel cream,
rum butterscotch

NUTELLA DONUTS

ricotta donuts, nutella mousse, hazelnut crunch

S'MORE CHEESECAKE

mascarpone, toasted marshmallow, chocolate cream,
graham cracker ice cream

ICE CREAM & SORBET 5.00



S I N G L E M A L T S C O T C H

Monkey Shoulder	12.00
Glenfiddich 12 Year	12.50
Glenlivet 12 Year	13.50
Laphroaig 10 Year	14.00
Balvenie Double Wood 12 Year ..	15.00
Macallan 12 Year	18.00
Johnnie Walker Blue Label	40.00

P O R T

Graham's 6 Grape	9.50
Taylor Fladgate LBV Porto	12.00

C O G N A C

Hennessy VS	13.00
Remy Martin VSOP	15.00
Remy Martin XO	30.00

B O U R B O N & R Y E

Bulleit	11.00
Knob Creek	11.50
Angel's Envy	15.00
Woodford Reserve	14.00
Whistle Pig 10 Year	17.00
Booker's	16.00

C O R D I A L S

Amaretto DiSaronno	10.00
Frangelico	9.00
Grand Marnier	12.50
Godiva	9.00
Baileys	9.00
Kahlua	9.00
Green Chartreuse	13.00