AFTER DINNER

THE BEL MONT No. 33

Tawny ports, strong coffee,
espresso martinis, & final courses
meant to stretch the night a little longer.

DESSERT

The Belmont Sundae

vanilla, chocolate, & strawberry gelato served w/ sprinkles, chocolate chips, m&ms, oreo bites, candied pecans, hot fudge, whipped cream, & cherry

18

MILE HIGH CHOCOLATE CAKE *DeEtta's Bakery* **18**

BANANA PUDDING *brûléed banana, whipped cream* **14**

N.Y. CHEESECAKE *classic cracker crust, fresh berries* **12**

PISTACHIO SHORTCAKE *ricotta cream, strawberry* **12**

GELATO *vanilla bean, dark chocolate, strawberry cheesecake, seasonal* ..... **5 / scoop**

COFFEE SERVICE

~ Featuring a hand-selected Clerestory blend custom roasted by our friends at Sparrow Coffee ~

Coffee 5 *Espresso* 5 *Cappuccino* 8 *Latte* 8

NIGHTCAPS



GRASSHOPPER
crème de menthe, crème de cacao, cognac, cream, nutmeg
16



CARAJILLO
liquor 43, chilled espresso, lemon espress
16



ADONIS
carpano antica, orange bitters, sherry, orange peel
14



BRANDY ALEXANDER
pierre ferrand 1840, cream, crème de cacao, nutmeg
16



ESPRESSO MARTINI
ketel one, barker espresso, three bean
18

EVENING POURS

Ports

3oz.

GRAHAMS TAWNY PORT *20 Year* 25
WARRES OTIMA TAWNY PORT *20 Year* 25
WARRES OTIMA COLHEITA VINTAGE PORT 1992 35
TAYLOR FLADGATE TAWNY PORT *30 Year* 45
TAYLOR FLADGATE TAWNY PORT *40 Year* 60

Cognac & Armagnac

3oz.

MAISON GELAS ARMAGNAC *16 Year* 35
FERRAND 10 GENERATIONS DOUBLE CASK COGNAC 35
FERRAND GRANDE CHAMPAGNE S.D.A. COGNAC 45
COURVOISIER COG XO 80 55



RÉMY MARTIN LOUIS XIII

a legendary Grande Champagne Cognac, generations in the making & composed of carefully aged eaux-de-vie; presented tableside in the spirit of the great steakhouse

1.5oz. pour • 350

Sauternes

3oz.

CHATEAU ANDOYSE DU HAYOT, 2016 ***Sémillon,*** *Sauternes, France* 20
CHATEAU D'YQUEM, 2016 ***Sémillon/Sauvignon Blanc,*** *Sauternes, France* 120

Cordials

2oz.

BORDIGA AMARETTO 15
DESTILERIAS PICO CREME DE CACAO 16