

## DESSERT

SEARious Sundae	9
Warm Brownie, Salted Caramel Gelato, Chocolate Fudge, Caramel Corn	
Pumpkin-Chai Cheesecake	8
Ginger Crust, Chai Creme, Anglaise, Pumpkin Whipped Cream	
Chocolate 3	10
Devils Food Cake, Dark, Milk, and White Chocolate Mousse	
Orange Chocolate Mousse Bomb	8
Orange Curd, Chocolate Glaze, Sponge Candy Crumble	
Bag of Doughnuts	8
Beignet, NOLA Mocha Sauce	
Madagascar Crème Brûlée	10
Gelato Trio	9
Seasonal	
Sorbet Trio	9
Seasonal	

## COFFEE & TEA

French Press	
Half 5 oz. (1-2 cups)	5
Full 8 oz. (3-4 cups)	9
SEAR Private Label Steakhouse Blend	
Espresso	4
Latte/Cappuccino	5
Mighty Leaf Tea	4

## SPECIALTY DRINKS

Irish Coffee	9
Jameson Irish Whiskey, Sugar, Coffee, Hand-Whipped Cream	
B-52 Coffee	9
Kahlua, Irish Cream, Grand Marnier, Coffee	
Espresso Martini	12
Espresso, Espresso Vodka, Kahlua, Irish Cream	

## AFTER DINNER

LIQUEUR & CORDIALS		COGNAC & ARMAGNAC	
Bailey's Irish Cream	10	Courvoisier VS	9
Kahlua	9	Courvoisier VSOP	16
Chambord	10	Hardy's VS	8
Grand Marnier	12	Hennessy VS	10
Frangelico	10	Hennessy XO	45
Pernod	11	Hine VSOP	13
Mephisto Absinthe	11	Louis XIII	200
Green Chartreuse	12	Remy Martin VSOP	13
Yellow Chartreuse	12	Remy Martin XO	45
Art in the Age Rhubarb	11	Sempe VSOP	11
Art in the Age Snap	11	Dusse VSOP	15
DiSaronno Amaretto	11	Larressingle XO	20
Romana Sambuca	11	Tesseron Ovation	18
B&B	10	Tesseron Tradition	30
Banfi Grappa	11	Tesserson Perfection	65
Amaro Nonino	12		
Limoncello	7.5	DESSERT WINES	
Aperol	9	Fonseca Port LBV '09	7
Campari	10	Fonseca 10yr Port	9
Amaro Montenegro	12	Fonseca 20yr Port	15
		Boudry Breaks	18
		Riesling Ice Wine	