

ELEVEN 49

## AFTER DINNER DRINKS

### LAMBIC

KRIEK \$14  
*Bright & Flavorful,  
17th Century Cherry Lambic  
-Served Split in Flutes-*

### PORT

PEDRONCELLI \$9  
*Complex Vintage Port*

WARRE OTIMA  
TEN YEAR TAWNEY \$10  
*Mellowed & Balanced Aged Port*

### RUM

DIPLOMATICO  
RESERVA EXCLUSIVA \$10  
*Crafted from Pure Sugar Cane Honey*

CLEMENT SELECT  
BARREL \$8  
*Aged 3 Years in French Oak*

APPLETON ESTATE \$9  
*Blend-Aged 12 Years*

### BOURBON

BAKERS BOURBON \$10  
*Vanilla & Caramel Aromatics,  
Silky Texture, with a Sweet Finish*

BUFFALO TRACE  
SINGLE BARREL \$9  
*Caramelized Pear & Vanilla*

WOODFORD RESERVE \$12  
*Small Batch Crafted*

BOOKERS \$15  
*Robust Caramelized Sugar,  
Vanilla Bean & Dried Citrus*

### CORDIALS

BUFFALO TRACE CREAM \$8.5  
*Smooth Cream Blended with  
Award-Winning Bourbon*

PERC \$7  
*Fresh Brewed Coffee Liqueur*

PALLINI LIMONCELLO \$8.5  
*Classic Italian Made Lemon Liqueur*

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## SEASONAL DESSERTS

KEY LIME SEMIFREDDO \$ 8

*Toasted Meringue, Raspberry Coulis,  
Graham Cracker-White Chocolate Crumble*

S'MORES \$ 8

*Graham Cracker Cake, Toasted Marshmallow,  
Chocolate Espresso Bark with Toasted Coconut + Hot Fudge*

FLOURLESS CHOCOLATE TORTE \$ 7

*Salted Caramel Sauce +Chantilly Cream*

BRIOCHE BREAD PUDDING A LA MODE \$ 8

*Flavor Prepared Daily*

DATE CAKE \$ 8

*Warm Date cake, Sticky Toffee Sauce,  
Ginger Snap Crumbs, Vanilla Ice Cream*

SIGNATURE SEASONAL CHEESECAKE \$ 7

*Flavor Prepared Daily*

ICE CREAM + SORBET \$ 7

*-Please Inquire About Available Flavors-*