The Barnsider



The Final Touch

HOT APPLE CRISP

Our award winning recipe made with fresh apples, cinnamon, rolled oats and brown sugar topped with French vanilla ice cream.

FRESH FRUIT PARFAIT

French vanilla ice cream and seasonal fresh fruit with a strawberry citrus purée, topped with whipped cream.

)esserts

CHOCOLATE MOUSSE LAYER CAKE

Rich, but not too sweet chocolate cake layered with chocolate mousse, glazed with melted chocolate and garnished with chocolate shavings.

KEY LIME PIE

Tart key lime filling in a honeyed, coconut graham cracker crust served on a strawberry and mango mosaic, topped with fresh whipped cream.

DEEP FRIED ICE CREAM

French vanilla ice cream with a sugar-flaked coating, deep fried and topped with your choice of toppings.

— Hot Fudge and Grated Coconut —

- Caramel Rum Sauce with Bananas and Pecans -

WHITE CHOCOLATE CRÈME BRULÉE

Cool silky smooth white chocolate custard topped with caramelized sugar. Served with whipped cream and a fresh berry.

TURTLE CHEESECAKE

Creamy cheesecake in a graham cracker crust topped with caramel, hot fudge sauce and chopped pecans.

CHOCOLATE FUDGE BROWNIE SUNDAE

A freshly baked fudge brownie topped with French vanilla ice cream, hot fudge and fresh whipped cream.

STRAWBERRY SHORTCAKE

A fresh baked strawberry biscuit with fresh strawberries, strawberry sauce and sweetened whipped cream.

ICE CREAM OR SORBET

A dish of our ice cream or sorbet, topped with hot fudge or strawberry sauce if you desire.

Before placing your order, please inform your server if anyone in your party has a food allergy.

Coffees_

We serve freshly brewed regular and decaffeinated coffee.

BOTTOMLESS CUP OF COFFEE

ESPRESSO

CAPPUCCINO

Hot Specialty Coffees. All topped with fresh whipped cream. Served in a unique sugar-glazed glass. BARNSIDER **FRENCH KEOKE** Tia Maria Anisette Brandy, & Amaretto **ITALIAN** Kahlua **BRAZILIAN** Amaretto & Dark Cocoa Brandy, Tia Maria **ROMAN** & Grand Marnier **JAMAICAN** Galliano Tia Maria IRISH **MONTE CARLO** Irish Whiskey, Irish **SPANISH** Frangelico Mist & Demerara Sugar Brandy, Kahlua NUTTY IRISHMAN **MEXICAN** & Cointreau Bailey's & Frangelico Kahlua

.Cognacs.

HENNESSY VS REMY MARTIN VSOP COURVOISIER VSOP MARTELL CORDON BLEU

Ports____

SANDEMAN RUBY FONSECA BIN #27 PORTO FINE RESERVE TAYLOR FLADGATE 10 YEAR OLD COCKBURN'S 10 YEAR OLD TAWNY TAYLOR FLADGATE 20 YEAR OLD

Imported Cordials _

AMARETTO DI SARONNO

Almond Liqueur

BAILEY'S IRISH CREAM

Irish Whiskey with Fresh Cream

B & B Benedictine with Cognac

CAMPARI Bittersweet Italian Aperitif

CHAMBORD Black Raspberry Liqueur COINTREAU

Orange Liqueur

DRAMBUIE

Scotch Liqueur with Heather Honey

FRANGELICO

Hazelnut Liqueur

GALLIANO Licorice Liqueur

GODIVA Dark Chocolate Liqueur

GRAND MARNIER

Cognac-Based Orange Liqueur

IRISH MIST Irish Whiskey Liqueur

> **KAHLUA** Coffee Liqueur

> **MIDORI** Melon Liqueur

SAMBUCA ROMANA

Anise Liqueur

TIA MARIA Jamaican Coffee Liqueur

Single Malt Scotches ____

Glenfiddich - Light and smooth with light smoke finish.

The Glenlivet - Light and fruity with hints of pear.

MacAllan 12 Yr. Old (Highland) - Rich in dried fruit and sherry with a subtle toffee sweetness and a pleasant touch of spice.

Glenmorangie "Quinta Ruban" Ruby Port Cask 12 Yr. Old (Highland) - Golden color with a soft body and aromas of butterscotch and dark chocolate. Delicate soothing finish.

Cragganmore 12 Yr. Old (Speyside) - Dry Aroma and firm body.

Talisker 10 Yr. Old (Skye) - Slightly sweet aroma with a distinctive, peaty taste. Powerful, lingering finish.

Dalwhinnie 15 Yr. Old (Highland) - Fruity, sweet aroma, light taste and soft finish with a hint of heather.

Oban 14 Yr. Old (Highland)

Bourbons_____

Knob Creek Reserve 9. Yr Old Woodford Reserve Widow Jane (NYS Hand Crafted)