



Hemingway's Bistro

Desserts

Chocolate Mousse

Raspberry coulis

\$7

Chocolate Bread Pudding

Bourbon crème anglaise

\$7

Warm Apple Tart

Vanilla ice cream and caramel sauce

\$7

Crème Brûlée

Seasonal berry

\$8

Homemade Sorbet

Seasonal selection

\$7

Banana Cream Tart

Vanilla crème anglaise

\$8

Profiteroles

Vanilla ice cream and chocolate sauce

\$8

Spiced Pumpkin Doughnuts

Cinnamon sugar, chocolate dipping sauce

\$8

Soufflé Du Jour

Chef's Selection...Please allow 25-30 minutes

\$9

Daily Cheese Tasting

Finest Midwest and imported cheese

\$12

Ports

Sandeman's LBV, 1994	8.00
Fonseca Bin 27	8.00
Taylor Fladgate, 20yrs	13.00

Cordials

Amaretto Disaronno	7.00
Baileys	7.50
B&B	7.00
Benedictine	7.00
Chambord	7.50
Cointreau	7.00
Grand Marnier	7.50
Frangelico	7.00
Romana Sambuca	7.00
Kahlua	7.00
Romana Sambuca Blk	7.00
Harvey's Bristol Cream	7.00

Bourbons/Whiskeys

Maker's Mark	8.00
Crown Royal	8.50
Southern Comfort	7.00
Canadian Club	7.00
V.O.	7.00
Seagrams 7	7.00
Jack Daniels	7.00
Bushmill's	7.50
Jameson	7.00

Cognacs

A.E. Dor, Selection	9.00
A.E. Dor, VSOP	13.00
A.E. Dor, Napoleon	16.00
A.E. Dor, XO	20.00

Armagnacs

Tariquet	8.00
Tariquet, XO 15yrs old	15.00

Brandy

Danflou Calvados	9.00
Danflou Poire Wm	9.00
Danflou Framboise	12.00

Scotches

Johnnie Walker Black	9.00
Johnnie Walker Red	8.00
Johny Walker Gold	16.00
Glenmorangie	9.00
Glenfiddich	9.00
Dewars	8.00
Dewars, 12yrs old	9.00

Calvados

Roger Groult Reserve, 3yrs	8.00
Roger Groult, 8yrs old	12.00

Café & Tea

Coffee	1.95	Irish Coffee	7.00
Café Americano	2.95	Café Cabana	8.00
Cappuccino	2.95	Café L'Orange	8.00
Café Latte	2.95	Café Royal	8.00
Espresso	2.50	Herbal Tea	2.95
Double Espresso	4.00	Tea	1.95