

CORDIALS & DESSERT WINES

**Sambuca • DiSaronno Amaretto • E & J Brandy
Chambord • Godiva • Grand Marnier • Frangelico
Drambuie • B & B • Hennessy • Courvoisier**

**Taylor Fladgate 10-Year Tawny Port
Cockburn Ruby Port
Rosemount Estates Traminer-Riesling**

SPECIALTY COFFEES

Biscotti Coffee

DiSaronno Amaretto •
Crème de Cacao

Chocolate Biscotti Coffee

DiSaronno Amaretto •
Crème de Cacao • Godiva

Café Mocha

Godiva • Crème de Cacao

Chocolate Hazelnut Coffee

Godiva • Frangelico

Colin Farrell (a.k.a. Hot Nutty Irishman)

Frangelico • Baileys

Irish Coffee

Jameson

Mexican Coffee

Kahlua

Swiss Coffee

Peppermint Schnapps • Crème de Cacao

Venetian Coffee

E & J Brandy • Lemon twist

Or create your own by adding coffee to your favorite cordial
Made with your choice of regular or decaf coffee

DESSERT MENU

Berries Napoleon 6.99

Layers of puff pastry, rich pastry cream, and fresh berries

Sweet Indulgence Chocolate Mousse Pie 5.99

Chocolate cookie crust filled with silky chocolate mousse

Crème Brulee 6.99

Rich vanilla custard topped with caramelized sugar – a classic

Chocolate Lovin' Spoon Cake 5.50

Chocolate cake with layers of decadant chocolate ganache

New York-style Cheesecake 4.99

with fresh berries

Brownie Sundae 4.99

Vanilla ice cream, chocolate syrup, and whipped cream

Mango Sorbet 4.50

A light, refreshing end to the perfect meal

Our own fresh-baked Chocolate Chip Cookies (3) 2.00

A customer favorite for 10 years

Penn State Creamery Ice Cream 3.99

This delicious ice cream is local and Penn State Proud!



HARRISON'S

Wine Grill & Catering



Signifies locally sourced ingredients