

CORDIALS & DESSERT WINES

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

**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

Fresh Berries and Cream 5.50
Seasonal berries and freshly whipped cream

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

French Chocolate Chambord Cake 5.75
Dense chocolate cake with a hint of Chambord Liqueur

New York-style Cheesecake 5.25
with fresh berries

Brownie Sundae 5.25
Vanilla ice cream, chocolate syrup, and whipped cream

Mango Sorbet 4.75
A light, refreshing end to the perfect meal

Our own fresh-baked Chocolate Chip Cookies (3) 2.25
A customer favorite for 10 years

Penn State Creamery Ice Cream 3.99 
This delicious ice cream is local and Penn State Proud!

Plus Daily Dessert Features



HARRISON'S
Wine Grill & Catering



Signifies locally sourced ingredients