DESSERTS

TABLESIDE FLAMBÉE

Enjoy the only tableside flambéed desserts in the Brazos Valley! Each flavor features one of our dessert wines and the flaming finale is sure to impress. | 15

CHOOSE YOUR FLAMBÉE

Bananas Foster · Cherries Jubilee · Strawberries Romanoff

PORT FUDGE SUNDAE

A scoop of decadent vanilla ice cream served in a glass that has been lathered with a port fudge sauce. Garnished with whipped cream, fresh strawberries, and drizzled with Messina Hof Barrel Reserve port. | 7

NEW YORK CHEESECAKE

Our version of a classic New York Style cheesecake with a graham cracker crust. | 8

CRÈME BRÛLÉE

A rich white chocolate custard base topped with a layer of carmalized sugar. | 10

Seasonal Desserts Available

Ask your server for selections.

DESSERT WINE FLIGHTS

DESSERT FLIGHT 12

Paulo Port

Angel Riesling, Late Harvest

Solera Sherry

Dessert wines are 3oz pours.

WHITE DESSERT WINES

ANGEL RIESLING, LATE HARVEST 7 | 25
The grapes that make this Riesling are left on the vine until the end of harvest in order to capture flavors of apple, pear and honey. Luscious fruit characters are preserved through a long and cool fermentation process.

ORANGE MUSCAT MISTELLA 7 | 30
Orange Muscat Mistella is a sweet dessert white wine with a honeyed mouth-feel and twist of bright orange zest and fragrant aromatics of lemon peel.

RED DESSERT WINES

PRIVATE RESERVE PAPA PAULO PORT 10 | 46
Our Private Reserve Papa Paulo Port has a complex richness defined by strong black cherry and dark chocolate flavors and aromas. Oak aging adds undertones of cinnamon, nutmeg, and vanilla.

SOLERA SHERRY 10 | 51
Messina Hof Solera Sherry layers the palate with rich, nectarous flavors of vanilla and dried fig. This wine's truffle-like sweetness is balanced with tertiary notes of lightly salted almond.

PAULO PORT 12 | 66
Paulo Port is a sweet and decadent dessert wine with notes of milk chocolate and caramel. This sweetness is rounded out with full flavors of dark berries and anise. Oak aging adds a dash of incense and espresso.

TAWNY PORT 12 | 66
Tawny Port has complex richness defined by strong black cherry and dark chocolate flavors and aromas. Oak aging adds undertones of cinnamon, nutmeg, and vanilla.

Dessert wines are 3oz pours.