

AFTER DINNER

CLASSICS

13 EACH

Butter Pie

Cinnamon Sugar Pecans,
Powdered Sugar, Caramel
À La Mode 4

Vanilla Bean Crème Brûlée

Seasonal Berries

Jeff Ruby's Very Own Cheesecake

Chantilly Cream, Cherry Jam

Dark Chocolate Cake

Peanut Butter Frosting, Chocolate Ganache,
Butterfingers

16

Charlie's Baked Alaska

Macadamia Nut Ice Cream, Graham Cracker, Meringue,
Kahlúa Chocolate Ganache, Flambéed Tableside

20

Kiss From A Rose

Chocolate Silk Crème, Biscoff Cookie Crunch,
Rose, Crispy Pearls

18

JR Cigar

Bourbon Chocolate Ice Cream, Oreo Ash,
Smoked Crumble, Bourbon Pot de Crème

24

Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing

15

House-Made Ice Creams

Cookies & Cream, Vanilla Bean,
Seasonal Ice Cream & Sorbet

8

Ricotta Donuts

Maple Bourbon Anglaise, Cherry Vanilla Bean

14

AFTER DINNER DRINKS

Jeff Ruby's Signature Blend Coffee

4

Irish Coffee

13

Mexican Mountain Water Process Decaf

4

Jeff Ruby's Signature Blend Coffee,
Tullamore Dew Irish Whiskey, Chantilly Crème

Cappuccino

6.5

Espresso

4.25

Keoke Coffee

14

Double Espresso

6.25

Jeff Ruby's Signature Blend Coffee, Brandy,
Crème de Cacao

KOBY KUNKEL, PASTRY CHEF

PROUD TO
PARTNER WITH



DESSERT WINES

Late Harvest Blend, Far Niente Dolce 2008, US (375 mL)

GLASS	BOTTLE
40	249

PORT

Taylor Fladgate 10 Year Tawny	12
Taylor Fladgate 20 Year Tawny	17
Taylor Fladgate 30 Year Tawny	25

MADEIRA

Rare Wine Co. Charleston Sercial	12
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SPIRITED

Boone County Distilling 'Bourbon Cream'	12
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COGNAC & BRANDY

Boulard Calvados	14	Landy VS	12
Tom's Foolery Applejack	14	Martel Cordon Bleu	31
Courvoisier VS	12	Martel XO	50
Courvoisier VSOP	15	Remy Martin VSOP	18
Hennessey VS	14	Remy Martin 1738 Accord Royal	19
Hennessey Privilege VSOP	18	Remy Martin XO	70
Hennessey XO	69		

Remy Martin Louis XIII

350 Per Ounce

Poured and Served Tableside | Choose 1, 1.5, or 2 Ounce Pour