

AFTER DINNER

CLASSICS

13 EACH

Butter Pie

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

Jeff Ruby's Very Own Cheesecake

Chantilly Cream, Cherry Jam

Vanilla Bean Crème Brûlée

Seasonal Berries

Woodford Chocolate Cake

15

Dark Chocolate Cake, Fudge Icing, Chocolate Ganache,
Bourbon Caramel, Salted Caramel Crispy Pearls

Limoncello Tiramisu

16

Citrus Mascarpone, Lady Fingers, Fresh Lemon Curd,
Blueberry Compote

Three Layer Carrot Cake

15

Warm Caramel Cream Cheese Icing

Strawberry Skillet Cookie

16

White Chocolate Chips, Strawberry Ice Cream,
Chantilly Cream, Fresh Strawberries

Coconut Cake

16

Cream Cheese Frosting, Toasted Coconut,
Pinnacle Mango Sauce

House-Made Ice Creams

8

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

Ricotta Donuts

14

Summer Peach Jam, Cinnamon Vanilla Cream

RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

THEE Stadium 75

Peanut Butter Mousse,
Chocolate Cake,
Dark Chocolate Crunch,
Oreo Crumble, Scarlet Coulis,
Milk Chocolate Ganache,
Woody's Peanut Butter Caramel

Air Ruby 75

Chocolate Cake,
Chocolate Mousse,
Salted Caramel Crispy Pearls,
Chambord Crème,
Cognac-Caramel Sauce

Ruby Vuitton 75

Strawberry Mousse,
French Vanilla Cake,
Shortbread Crunch,
St. Germain-Strawberry Coulis,
Milk Chocolate-
Passion Fruit Ganache

LEYLA DAVIS || PASTRY CHEF

AFTER DINNER DRINKS

| | | | |
|--------------------------------------|------|--|-----|
| Jeff Ruby's Signature Blend Coffee | 4 | Cappuccino | 6.5 |
| Mexican Mountain Water Process Decaf | 4 | Irish Coffee | 13 |
| Espresso | 4.25 | Tullamore Dew Irish Whiskey, Chantilly Crème | |
| Double Espresso | 6.25 | Mexican Coffee | 13 |
| | | Patron XO, Chantilly Crème | |

DESSERT WINES

| | GLASS | BOTTLE |
|---|-------|--------|
| Late Harvest Blend, Far Niente Dolce 2008, US (375 mL) | 25 | 150 |
| Tokaji Aszu, Royal Tokaji 5 Puttonyos 2009, HU (500 mL) | 16 | 120 |
| Late Harvest Blend, Clarendelle Amber Wine | 9 | - |

PORT

| | |
|-------------------------------|----|
| Fonseca Bin 27 Ruby | 11 |
| Taylor Fladgate 10 Year Tawny | 12 |
| Taylor Fladgate 20 Year Tawny | 17 |
| Taylor Fladgate 30 Year Tawny | 25 |
| Graham's LBV | 13 |

MADEIRA

| | |
|----------------------------------|----|
| Rare Wine Co. Charleston Sercial | 12 |
| Rare Wine Co. New York Malmsey | 12 |

COGNAC & BRANDY

| | | | |
|--------------------------|----|-------------------------------|----|
| Boulard Calvados | 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 | 18 |
| 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

PROUD TO PARTNER WITH CARABELLO COFFEE