

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

Jack Daniel's Truffle Cake

Chocolate Cake, Brownie, Fudge Icing,
Jack Daniel's Ganache, Jack Daniel's Butter Sauce,
Jack Daniel's Chocolate Truffle 16

Strawberry Ice Cream Pie

Strawberry Shortcake Crunch, Chantilly Crème,
Strawberry-Vanilla Ice Cream 16

Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing 15

Ricotta Donuts

Peach Jam, Cinnamon Vanilla Crème Anglaise 14

Chocolate Chip Skillet Cookie

Vanilla Bean Ice Cream, Brown Butter, Maldon Sea Salt,
Butterscotch Sauce 16

Goo Goo Cluster Ice Cream Pie

Oreo Crust, Caramel Ice Cream, Marshmallow,
Milk Chocolate Ganache, Candied Peanuts,
Miniature Goo Goo Cluster 16

House-Made Ice Creams

Cookies & Cream, Vanilla Bean,
Seasonal Ice Creams & Sorbets 8

RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

Boot Scootin' Ruby 85

Caramel Corn Mousse,
Butter Pie Chunks,
Salted Caramel, Crushed Pecans,
Blueberry Compote,
Nelson's Green Brier Sour Mash
Whiskey Caramel Sauce

Air Ruby 80

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

Ruby Vuitton 80

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

AMBER WHEELER || PASTRY CHEF

AFTER DINNER DRINKS

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

DESSERT WINES

	GLASS	BOTTLE
Inniskillin Vidal 2019 (375 mL)	32	126
Jackson Triggs Vidal 2019 (187 mL)	26	52
Dr. Loosen Reisling Eiswein 2016 (187 mL)	47	94
Late Harvest Blend, Far Niente Dolce 2008, US (375 mL)	25	150
Chateau Graves Sauternes 2018 (375 mL)	13	52

PORT

Taylor Fladgate 10 Tawny	10
Taylor Fladgate 20 Tawny	16
Taylor Fladgate 30 Tawny	41

SPIRITED

Boone County Distilling 'Bourbon Cream'	12
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COGNAC & BRANDY

Courvoisier VS	12	Hennessy XO	69
Courvoisier VSOP	16	Martel Cordon Bleu	33
Courvoisier XO	40	Remy Martin '1738'	20
Hennessy VS	14	Remy Martin Louis XO	70
Hennessy VSOP 'Privilège'	20		

Remy Martin Louis XIII

350 Per Ounce

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

PROUD TO PARTNER WITH 8TH AND ROAST

PRICES LISTED DO NOT INCLUDE THE MANDATORY 15% LIQUOR TAX AND 9.25% SALES TAX