Desserts and Drinks			
<i>Ice Cream and Sorbet</i> Vanilla, Belgian Chocolate, Caramel Cone, Butter Pecan, Coffee or Seasonal Ice Cream, Lemon or Raspberry Sorbet			8
Mile-High Key Made with Fresh Key Meringue, Strawberri and Candied Macadar	Limes and Topp es, Pineapple, B		12
Brownie Sunda Warm Double-Chocol French Vanilla, Belgia and Caramel Cone Ice Caramel Sauce and C	ate Brownie Top n Chocolate Chi e Creams, Hot Fi	ip,	12
Bread Pudding Vanilla Ice Cream, Ho Toffee Crunch	t Buttered Rum	Sauce,	10
Chocolate Almo Milk Chocolate Mouss Chocolate Almond Cr	se, Salted Caram	nel Center,	10 berries
Apple Sugar Co Warm Vanilla Sugar C Apples, Vanilla Ice Cr Walnuts, Raspberries	Cookie Topped w eam, Caramel D	rizzle, Salteo	10
COFFEE			
Espresso	single 3.09	double	3.49
Americano			3.09
Latte			3.79
Cappuccino			3.79
Irish Coffee Jameson Irish Whis	key, topped wit	h Whinned	9.25 Cream
Pinehurst Coffe Kahlúa, Bailey's, Fr topped with Whippe	e angelico and G		9.25
Ryder Cup Coffee			10.25

THE CAROLINA DINING ROOM

Kahlúa, Bailey's, Frangelico and Grand Marnier topped with Whipped Cream and Chambord Drizzle

GF= Gluten Free

All prices subject to tax and service fee.



THE CAROLINA DINING ROOM

After Dinner Drinks



BOURBON/WHISKEY

Bulleit Rye Templeton Rye Whistle Pig Rye 10yr Jameson Irish Whiskey Bulleit Four Roses Elijah Craig Small Batch Jefferson Small Batch Basil Hayden Woodford Reserve

SINGLE MALT SCOTCH

Glenfiddich 12 yr. Glenlivet 12 yr. Macallan 12 yr. Oban 14 yr. Lagavulin 16 yr.

CORDIALS

Disaronno Amaretto Kahlúa Sambuca Frangelico Baileys Grand Marnier Pernod

COGNAC

Courvoisier VS Courvoisier VSOP Rémy VSOP

PORT

Warre's Heritage Ruby Graham's Six Grapes Fonseca LBV Warre's Otima 10 yr. Graham's 20 year

