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
<b>Mile-High Key</b> Made with Fresh Key Meringue, Strawberri and Candied Macadar	Limes and Topp es, Pineapple, B		12
<b>Brownie Sunda</b> 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
<b>Bread Pudding</b> Vanilla Ice Cream, Ho Toffee Crunch	t Buttered Rum	Sauce,	10
<b>Chocolate Almo</b> 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	<b>10</b>
COFFEE			
Espresso	single <b>3.09</b>	double	3.49
Americano			3.09
Latte			3.79
Cappuccino			3.79
Irish Coffee Jameson Irish Whis	key, topped wit	h Whinned	<b>9.25</b> Cream
<b>Pinehurst Coffe</b> Kahlúa, Bailey's, Fr topped with Whippe	<b>e</b> 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

