

DESSERTS

Black Magic Chocolate Cake \$6.95

Made from scratch, this cake is doubled layered with rich, creamy fudge frosting

Chef's Cheesecake \$7.95

Chef Henk's nightly creation!

Tiramisu \$7.95

Layers of coffee soaked lady fingers and a cocoa flavored mascarpone filling, lightly dusted with powdered chocolate

Crème Brûlée \$7.95

Ask about Chef Melissa's nightly flavor!

Dessert Cocktails

Midnight "Espresso" \$12

Stoli Vanilla and Three Olives Triple Espresso vodka with a splash of Bailey's on ice

Espresso Martini \$13

Fresh brewed espresso with Three Olives Espresso vodka and Kahlua

Irish Coffee \$9

Tullamore Dew Irish Whiskey, coffee and whipped Cream

Three Queens \$10

Frangelico, Bailey's and Kahlua, coffee and whipped Cream

THE GRIST MILL SIGNATURE COCKTAIL SERIES



The Bennett Bubbly \$12

Sparkling wine with elderberry flower liqueur, cranberry juice and club soda

The Schroon Mule \$11

Raspberry Vodka, Saranac Ginger Beer and fresh lime in a traditional copper mug with a wedge of lime

The Richard's Margarita \$11

La Pinta "Pomegranate" infused tequila with fresh lime and agave nectar served on the rocks with a salted rim

The Mill Mash \$12

Bourbon, Aperol, brambleberry liqueur and fresh sour mix over ice

The Lemon Delight \$13

Deep Eddy Lemon vodka with a lavender syrup in a sugar rimmed glass

The Prickly Pear \$13

Pear Vodka with elderberry flower liqueur and fresh lime in a chilled martini glass

The Pomme Rose \$10

Italian Sparkling wine, Pimms liqueur, blueberry syrup and a squeeze of lemon

The N'groni \$8

Gin, Campari, club and a pomelo reduction over ice with an orange peel

<< Champagnes and Sparkling Wines >>		<< Pinot Noir >>	
Freixenet Cordon Negro	9/32	Kenwood	11/37
La Marca Prosecco	9/29	La Crema (Willamette)	38
Villa Pozzi, Moscato	9/28	Laetitia "Arroyo Grande Valley"	53
Laurent Miquel "Cinsault Syrah" (Rosé)	10/34	Davis Bynum "Russian River"	58
Relax Riesling	9/32	<< Merlot >>	
Moet & Chandon "Imperial Brut"	70	Columbia Crest "H3"	9/32
Veuve Cliquot "Yellow Label"	85	Joe Carr (Carneros)	44
Dom Perignon	205	Ferrari-Carano	46
<< Pinot Grigio >>		<< Malbec >>	
Donini "Delle Venezie"	9/28	Don David by El Esteco "Reserve"	9/30
Martin Codax "Albarino"	32	Trivento "Grand Reserve"	38
Maso Canali	36	Bodega Colomé "Estate"	56
Santa Margherita	47	<< Zinfandel & Shiraz >>	
<< Sauvignon Blanc >>		Ravenswood (Zinfandel)	36
Pascal Jolivet "Attitude"	11/39	Michael David "Petite Petite"	42
Kim Crawford	40	Earthquake (Zinfandel)	58
Pascal Jolivet "Sancerre"	44	Two Hands "Angels Share" (Shiraz)	62
Love Block	48	Stag's Leap (Petite Sirah)	68
<< Chardonnay >>		<< Cabernet Sauvignon >>	
Grayson Cellars "Lot 11"	9/28	Atom "Dark Matter"	9/28
Kendall Jackson (Vitner's Reserve)	12/36	Josh Cellars	34
A by Acacia	38	Twenty Rows	12/36
Sonoma Cutrer (Russian River Ranches)	40	Kendal Jackson "Vitner's Reserve"	38
La Crema "Russian River"	48	Sterling Vineyards "Napa Valley"	49
J.J. Vincent "Pouilly Fuisse"	45	Heitz Cellars	78
Stags Leap "Viogner"	52	Cakebread Cellars	118
Ferrari Carano "Reserve"	58	Caymus Vineyards	145
Stonestreet	68	<< Blends & Other Reds >>	
		Hess Select "Treo 2014"	41
		Chateau "Les Trois Croix" (Bordeaux)	48
		Travaglini Gattinara, Nebbiolo	66
		Gaja Ca' Marcanda (Camaranda)	150