

Desserts

Beignet Bites 6

the quintessential French Quarter experience; traditional French-style with powdered sugar; paired with chocolate sauce

Suggested Pairing: St. George NOLA Coffee Liqueur- 11

Bananas Foster Bread Pudding 10

our famous bananas foster bread pudding, served with banana custard sauce, and finished with praline sauce

Suggested Pairing: Parcé 8 yr. Columbian Rum- 10

Pecan Pie 9

served with a caramel sauce & real whipped cream

Suggested Pairing: Fratello Hazelnut Liqueur- 8

Cinnamon Roll 8

pecan pie batter, cream cheese icing, and candied pecans

Suggested Pairing: Koval Rye Whiskey- 9

Coffee

Our Maple Tree Inn proprietary blend uses Fair Trade beans and is blended by The Coffee & Tea Exchange in Chicago.

Dark Roast Chicory Coffee 5

Dark Roast Decaf Chicory Coffee 5

Cream available upon request

After Dinner Drinks

Digestifs

Yzaguirre Blanco Vermouth 7

Yzaguirre Rojo Vermouth 7

Amaro Cinpatrazzao 7

Fernet Branca 9

St. George NOLA Coffee Liqueur 11

Fratello Hazelnut Liqueur 8

Lazzaroni Amaretto 8

Pierre Ferrand Dry Curacao 8

Cognac

Park VS Cognac 9

Bourbon

Four Roses Yellow Label 8

Four Roses Single Barrel 11

Blaum Brothers 10

Breckenridge 9

Noah's Mill Small Batch 13

Rowan's Creek 12 year 11

Willett Pot Still Reserve 11

Rye

Angel's Envy 20

George Dickel 8

Koval 9

Templeton 9

Sazerac 9

Single Malt Scotch

Monkey Shoulder 8

Balvenie Doublewood 12 yr. 14

Balvenie Caribbean Cask 14 yr. 20

McCallan Double Cask 12 yr. 12

McCallan Rare 50



◊ ◊ **Cocktails On Draft** ◊ ◊

#1	Hurricane	Rum, Giffard Passionfruit Liqueur, Fresh Squeezed Lemon, Lime, and Orange Juices	\$10
		~ A Tart, Refreshing Signature Cocktail of New Orleans ~	
#2	Creole Voodoo Zombie	Three Rums, Pineapple, Mango, Guava, Apricot Brandy, Orange Curacao, Lime	\$9
#3	Pimm's Cup	Pimm's #1 Liqueur, Bombay Sapphire Gin, Lemon, Pickett's Hot 'N Spicy Ginger Beer, Cucumber, Mint, Saline Solution	\$11
#4	"I Like Pink Drinks"	El Velo Tequila Blanco, Rey Campero Espadin Mezcal, Ambrosia Aperitivo, Demerara, Grapefruit, Himalayan Pink Salt	\$11

◊ ◊ **Cocktails** ◊ ◊

#1	Dark 'N Stormy	Gosling's Black Seal Rum, Pickett's Hot 'N Spicy Ginger Beer, Lime, Bittermens Elemakule Tiki Bitters, Herbsaint	\$9
#2	French 75	Bombay Sapphire Gin, Lemon, Mionetto Prosecco	\$9
#3	Rise of the Phoenix	Tito's Vodka, Yzaguirre Blanco Vermouth, Lemon, House Peach Preserves, Orange Bitters	\$11
#4	Summer in Manhattan	Four Roses Bourbon, Yzaguirre Rojo Vermouth, Angostura Bitters, Strawberry & Balsamic Shrub, Fresh Lemon, and Thyme	\$11
#5	Grasshopper	Giffard Creme de Cacao, Creme de Menthe, Cream, Aztec Chocolate Bitters, Nutmeg	\$9
#6	Vieux Carre	George Dickel Rye Whiskey, Park VS Cognac, Yzaguirre Rojo Vermouth, Benedictine, Angostura Bitters, Peychauds Bitters	\$13

Dessert Menu