

Desserts

Mud Cake 8

rich, chocolate mud cake, served with a chocolate bourbon mousse, and a blackberry compote

Suggested Pairing: Smith & Hook Cabernet- 14

Pecan Pie 9

served with a caramel sauce & real whipped cream

Suggested Pairing: Fratello Hazelnut Liqueur- 8

Bananas Foster Bread Pudding 10

our famous bananas foster bread pudding, served over banana creme brûlée, and finished with praline sauce

Suggested Pairing: Parcé 8 yr. Columbian Rum- 10

Peach Shortcake 8

served with a sweet biscuit, chilled roasted peaches, a mixed berry sauce, and real whipped cream

**Please allow 10-15 minutes*

Suggested Pairing: Four Roses Single Barrel Bourbon- 11

Beignets 6

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

Suggested Pairing: St. George NOLA Coffee Liqueur- 11

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

Pinhook 9

Templeton 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** ◊◊

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|----|-------------------------|---|------|
| #1 | Hurricane | Rum, Giffard Passionfruit Liqueur, Fresh Squeezed Lemon, Lime, and Orange Juices | \$10 |
| #2 | Creole Voodoo Zombie | ~ A Tart, Refreshing Signature Cocktail of New Orleans ~ 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 Apertivo, Demerara, Grapefruit, Himalayan Pink Salt | \$11 |

◊◊ **Cocktails** ◊◊

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|----|---------------------|---|------|
| #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 | Lions Tale | Pinhook Rye Whiskey, Bitter Truth Allspice Liqueur, Lime, Jerry Thomas Bitters, Cinnamon | \$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