

## Desserts

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Beignets 7  
the quintessential French Quarter experience;  
traditional French-style with powdered sugar

*Suggested Pairing: St. George NOLA Coffee Liqueur- 11*

Bananas Foster Bread Pudding 11  
our famous bananas foster bread pudding, served over  
banana creme brûlée, and finished with praline sauce

*Suggested Pairing: Parcé 8 yr. Columbian Rum- 10*

Pecan Pie 9  
served with a cream cheese mousse and a sweet potato caramel

*Suggested Pairing: Fratello Hazelnut Liqueur- 8*

Sweet Potato Cheesecake 8  
served with a graham cracker crust, sour cream topping,  
a blackberry cider reduction, and caramel corn

*Suggested Pairing: Lazzaroni Amaretto Liqueur- 8*

Smoked Chocolate Brownie 9  
served with a smoked chocolate ganache,  
satsuma compote, and walnut crumble

*Suggested Pairing: Smith & Hook Cabernet- 14*

## Coffee

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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

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### 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. 15  
McCallan Rare 50



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◊ ◊ **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	“Om Is Where I Want To Be”	St. George Botanivore Gin, Chateau Aloe Liqueur, Lime, Matcha Green Tea, The Bitter Truth Celery Bitters, Soda	\$12
#4	“I Like Pink Drinks”	Cimmaron Blanco Tequila, Rey Campero Espadin Mezcal, Lime, Ambrosia Apertivo, Demerara, Grapefruit, Himalayan Pink Salt	\$11

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◊ ◊ **Cocktails** ◊ ◊

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#1	Monk's Swizzle	Plantation Original Dark Rum, Yellow Chartreuse, Lime, Pineapple, The Bitter Truth Jerry Thomas Bitters, and Angostura Bitters	\$11
#2	Saint 75	Thornton Distilling Dead Drop Gin, St. Germaine Elderflower Liqueur, 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*