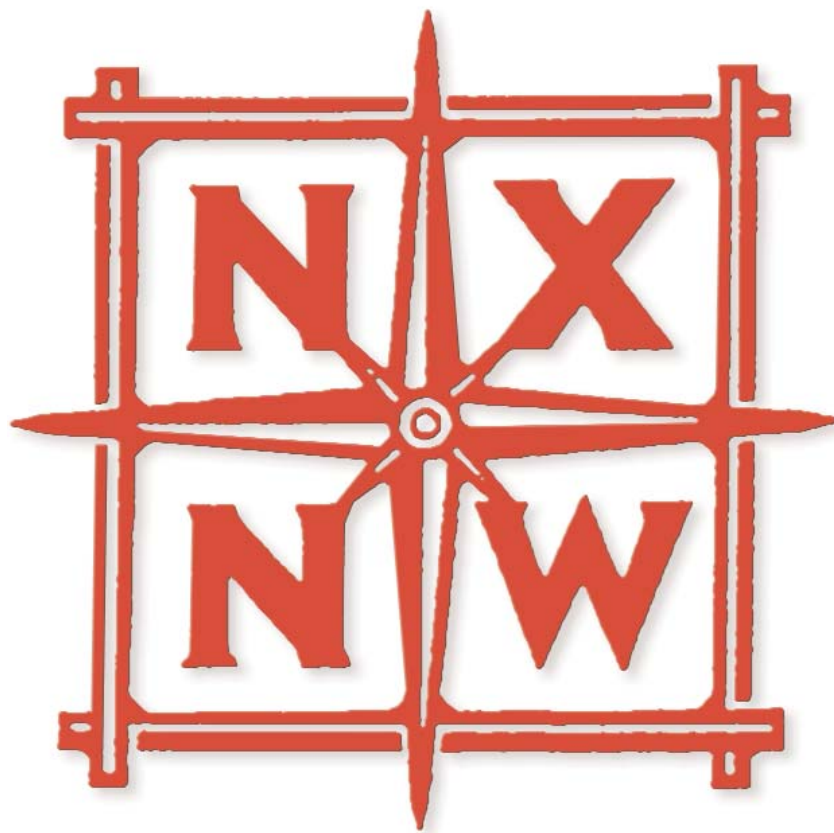


NORTH BY NORTHWEST RESTAURANT & BREWERY



DESSERT & DRINK MENU



DESSERT WINE SELECTION



KING ESTATE VIN GLACE, PINOT GRIS (ICE WINE)	7.50
BONNY DOON FRAMBOISE	5.50
RAMOS-PINTO COLLECTOR'S RUBY PORT	6.50
WARRE'S 10 YR. "OTIMA" TAWNY PORT	6.50
GRAHAM'S 20 YR. TAWNY PORT	8.00
FONSECA 20 YR. TAWNY PORT	8.00
OSBORNE MANZANILLA SHERRY	6.50
HARVEY'S BRISTOL CREAM SHERRY	5.50
SANDEMAN PORT	5.50
TAYLOR PORT 94	7.50

COFFEE & COFFEE DRINKS

BAILEYS ORIGINALE	6.00
~Coffee, Baileys Irish Cream and Disaronno Amaretto.	
CAFÉ GODIVA	6.00
~Coffee and Godiva Chocolate Liqueur.	
KAHLÚA IRISH COFFEE	6.00
~Coffee, Bushmills and Kahlúa, topped with whipped cream.	
MEXICAN COFFEE	6.00
~Sauza Hornitos and Kahlúa.	
COFFEE	1.50
ESPRESSO	2.50
CAFÉ LATTE	3.50
CAPPUCCINO	3.50
ADDITIONAL SHOT OF ESPRESSO	.50

DESSERTS

FROZEN BITTERSWEET CHOCOLATE PECAN TERRINE	5.95
~Topped with sun-dried cherry and chocolate sauce.	
Suggested Dessert Wine: Graham's 20 Yr Tawny Port	8.00
CRÈME BRULÉE	4.95
~Creamy Custard with vanilla bean and caramelized sugar crust accompanied by assorted cookies.	
Suggested Dessert Wine: Warre's "Otima" 10 Yr. Tawny Port	6.50
NXNW CHEESECAKE	4.95
Suggested Dessert Wine: Bonny Doon Framboise or Ramos-Pintos Collector's Ruby Port	6.50
TIRAMISU	4.95
~Our take on the classic Italian dessert.	
Suggested Dessert Wine: Harvey's Bristol Cream Sherry	5.50
SORBET SPECIAL	4.50
~Served with biscotti.	
CARAMELIZED CORNBREAD PUDDING	4.95
~With gold raisins and caramel-bourbon sauce.	
Suggested Dessert Wine: Warre's "Otima" 10 Yr. Tawny Port	6.50
CHOCOLATE TORTE	5.95
~Topped with bittersweet chocolate ganache and seasonal berries.	
Suggested Dessert Wine: Bonny Doon Framboise	5.50
SEASONAL FRUIT CRISP	4.95
~With very vanilla custard sauce.	
Suggested Dessert Wine: King Estate Vin Glacé Pinot Gris	6.50
A LA MODE	1.50

