



# SWEETS & GOODIES

Pastry Chef: Kristine Starks

## DESSERTS

**PEANUT BUTTER CHOCOLATE TORTE<sup>†</sup>**  
peanut butter mousse between a pretzel toffee crust,  
sea salt chocolate ganache, caramel sauce 9.5

**HERSHEY'S CHOCOLATE VELVET CAKE<sup>†</sup>**  
triple layered cake, thick chocolate mousse,  
devil's bottom, chocolate ganache, crème anglaise 9

**CARROT CAKE<sup>†</sup>**  
pecan praline filling, sweet cream cheese,  
toasted coconut, crème anglaise 10

**VANILLA BEAN CRÈME BRÛLÉE**  
brûléed sugar crust 8.5

**HOUSEMADE NY STYLE SEASONAL CHEESECAKE**  
ask your server for today's seasonal selection 8.5

**MIXED FRESH BERRIES**  
crème anglaise, almond chocolate tuille 8

**FROZEN FLAVORS<sup>†</sup>** trio of our ice creams 8

## CAPPUCCINO + COFFEE

All coffee drinks are made with 100% Arabica ground 1854 Roast.

**IRISH COFFEE** Jameson or Bushmills 9

**ORANGE GLAZE** Kahlua & Grand Marnier 10

**SWEET TOOTH** Amaretto & Raspberry 9

**TWIST** Tuaca & Dark Crème de Cacao 9

**BUTTERNUT<sup>†</sup>** Frangelico, Butterscotch & Brandy 9.5

**DEVON**  
SEAFOOD + STEAK

<sup>†</sup> We use nuts and nut based oils in our menu items.  
If you are allergic to nuts or any other food, please let us know.

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# SPIRITS

## DESSERT MARTINIS

*HERSHEY'S KISSES* SIGNATURE CHOCOLATE MARTINI  
360 Double Chocolate Vodka, Smirnoff Vanilla Vodka  
White Crème de Cacao  
13

*REESE'S PEANUT BUTTER CUP* MARTINI†  
Skrewball PB Whiskey, Godiva White Chocolate Liqueur  
Marie Brizard Chocolat Royal, Butterscotch Schnapps  
13

*MELT™* MARTINI  
360 Double Chocolate Vodka, Dark Crème de Cacao  
espresso, splash Orange Juice  
12

DEVON DARK CHOCOLATE MARTINI  
360 Double Chocolate Vodka, Dark Crème de Cacao  
Marie Brizard Royal Chocolat  
13

## COGNAC

COURVOISIER - VS 12.75 | VSOP 15.5  
HENNESSY - VS 11.25 | VSOP 15.75 | XO 32 | PARADIS 82  
HENNESSY PARADIS IMPERIAL - 1 oz. 160 | 2 oz. 310  
LOUIS XIII - 1 oz. 190 | 2 oz. 370

## SINGLE MALTS

GLENFIDDICH (SPEYSIDE) 12YR 13.5  
GLENLIVET (SPEYSIDE) 12YR 14.5 | 18YR 26  
GLENMORANGIE (HIGHLANDS) 10YR 14.75  
MACALLAN (SPEYSIDE) 12YR 16.5 | 15YR 29.5  
ARDBEG (ISLAY) 10YR 16.25  
BALVENIE (SPEYSIDE) 12YR 17 | 14YR 19.25  
OBAN (HIGHLANDS) 14YR 19.25

## PORT

GRAHAM'S LBV PORT 2005 12.25  
DOW'S 10YR TAWNY PORT 13.25  
TAYLOR FLADGATE 20YR TAWNY PORT 16.25

DEVON  
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