



Frogs End Tavern

Dessert Menu



House Made Desserts

Glenmere Signature Coconut Cake

vanilla cake, toasted coconut cream cheese frosting

Warm Apple Crisp *GF*

roasted cinnamon & sugar apples, oat streusel
topped with salted caramel ice cream

Mrs. Astor's Sundae *GF option*

vanilla bean ice cream, warm chocolate sauce
whipped chantilly cream, english toffee

Warm Flourless Chocolate Torte

dark chocolate ganache, candied walnuts
cocoa bean ice cream

Trio of Ice Cream or Sorbets *DF/GF option*

please ask your server for our daily selection

12

GF = Gluten Free Option, DF = Dairy Free, N = Contains Nuts

Port

Churchill White Port	10
Graham's 20-year Tawny	18
Graham's Six Grapes Ruby	9
Churchill Late Bottle Vintage 2012	16
Warre's Vintage Port 1985	30

Madeira

Blandy's Malmsy 1999	28
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Sherry

Lustau, Amontillado, San Lucar de Barrameda	16
Gonzalez Byass 'Apostales' Palo Cortado VORS	38
Alvear, Pedro Ximenez, Jerez 2014	14
Gutiérrez Colosia, Moscatel, Santa Maria MV	12

Dessert Wines

Moscato d'Asti	12 gl. / 38 btl. (375ml)
Spinetta, Piemonte, Italy	
Beerenauslese 2009	8 gl. (375ml)
Romerhöf, Mosel, Germany	
Sauternes 2009	15 gl. / 150 btl. (750ml)
Castelnaud de Suduiraut, Bordeaux, France	
Vin Cuit de Provence	14 gl. / 68 btl. (500ml)
Mas de Cadenet, Provence, France	
California Orange Muscat	11 gl. / 44 btl. (375ml)
Quady, "Essencia," Madera, California	
Banyuls 2014	13 gl. (500ml)
M. Chapoutier, Roussillon, France	

Glenmere's After Dinner Specialty

Barolo Chinato

Piedmont, Italy

Served Neat or Over Ice with an Orange Peel

Affogato

Housemade Tahitian Vanilla Bean Ice Cream

Espresso, your choice of Liquor:

 Kahlua

 Baileys

 Disaronno

 Nocino