





Est. 1990

## DESSERTS

*The St. Paul Grill is proud to serve desserts made fresh daily, in-house by our pastry chef.  
Several items are for sharing. Please ask your server for suggestions!*

<b>Burnt Crème</b> . . . . .	6.95
<b>Banana Cream Pie</b> . . . . .	6.95
<i>Creamy Banana Custard with Layers of Fresh Bananas</i>	
<b>Carrot Cake</b> . . . . .	7.95
<i>Lightly Spiced, layered with Rich Cream Cheese Frosting, Caramel Sauce and Toasted Coconut</i>	
 <b>Turtle Tart</b> . . . . .	7.95
<i>Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle</i>	
<b>Key Lime Pie</b> . . . . .	7.95
<i>Tangy Custard with Graham Cracker Crust, Whipped Cream and Lime Zest</i>	
<b>New York Cheesecake</b> . . . . .	8.95
<i>Topped with Caramel, Chocolate Curls and Cocoa Powder</i>	
 <b>Apple Crisp</b> . . . . .	8.95
<i>Fresh Seasonal Apples with Spices and Streusel Topping Add Cinnamon or Vanilla Bean Ice Cream \$2.00</i>	
<b>Mixed Berries</b> . . . . .	9.95
<i>Fresh Mixed Berries with Brown Sugar and Chambord topped with Fresh Whipped Cream</i>	
 <b>Chocolate Molten Lava Cake</b> . . . . .	9.95
<i>Warm Chocolate Lava Cake spiked with Kentucky Bourbon and served with Butterscotch Ice Cream and Bourbon Caramel Sauce</i>	
<b>Ghirardelli Chocolate Sundae</b> . . . . .	8.95
<i>Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans</i>	

## FEATURED DESSERT DRINKS

<b>Espresso</b> . . . . .	3.50
<b>Cappuccino or Café Au Lait</b> . . . . .	4.50
<b>Grasshopper</b> . . . . .	10.00
<i>Tempus Fuget Crème de Cacao, Crème de Menthe and Housemade Vanilla Ice Cream, topped with Whipped Cream</i>	
<b>Brandy Alexander</b> . . . . .	10.00
<i>Copper and Kings Aged Brandy, Tempus Fuget Crème de Cacao and Housemade Vanilla Ice Cream, topped with Whipped Cream</i>	
<b>Irish Coffee</b> . . . . .	10.00
<i>Jameson, Brown Sugar and Coffee, topped with Whipped Cream</i>	
<b>Winter Carnival</b> . . . . .	8.50
<i>Baileys Irish Cream, Tia Maria, Hot Cocoa and Coffee, topped with Whipped Cream</i>	
<b>The Ultimate Chocolate Martini</b> . . . . .	13.00
<i>Absolut Vanilia, Baileys Irish Cream and Tempus Fuget Crème de Cacao</i>	



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## ARMAGNAC & COGNAC

*Armagnac and Cognac derive from the Dutch term brandywijn, or burnt wine. The Dutch practice the art of distillation in order to avoid the spoilage that often afflicted their wine during the long journey back to Holland.*

*Armagnac is an eau-de-vie produced in Gascony in the southwest of France. Wine made from Ugni Blanc and occasionally Folle Blanche grapes is distilled once in a continuous still, producing a rich, full brandy.*

*Cognac, from the Charente Valley, is double distilled in a pot still, a process that is said to have originated in a dream where the devil threatens to "twice boil a knight's body in order to extract his soul." The dreamer awakes and decides to distill his brandy in order to "extract its soul."*

*Both Cognac and Armagnac are aged in oak barrels. On the palate, Cognac displays great complexity, balance and nuance – like light dancing in a chandelier. Armagnac is exuberant and occasionally a little gruff, acknowledging its origins in fire and earth.*

<i>Courvoisier VS</i> .....	12.00	<i>Grand Marnier</i>		<i>Martell VSOP</i> .....	11.00
<i>Courvoisier VSOP</i> .....	14.00	<i>Quintessence</i> .....	125.00	<i>Martell XO</i> .....	34.00
<i>Courvoisier Initiale</i> .....	44.00	<i>Hennessy VS</i> .....	9.50	<i>Martell Cordon Bleu</i> .....	32.00
<i>Courvoisier Napoleon</i> .....	16.00	<i>Hennessy VSOP</i> .....	16.00	<i>Remy Martin VSOP</i> .....	13.00
<i>Courvoisier L'essence</i> .....	225.00	<i>Hennessy XO</i> .....	35.00	<i>Remy Martin XO</i> .....	32.00
<i>Grand Marnier</i> .....	9.00	<i>Larressingle</i> .....	14.00	<i>Remy Martin</i>	
<i>Grand Marnier 100 yr</i> .....	17.00	<i>Tariquet</i> .....	18.00	<i>Louis XIII</i> .....	250.00
		<i>Martell VS</i> .....	9.50		

## PORT & SHERRY

<i>Dry Sack</i> .....	8.00	<i>Graham's 20 yr</i> .....	20.00	<i>Harveys Bristol Cream</i> .....	8.00
<i>Fonseca Bin #27</i> .....	9.00	<i>Graham's 30 yr</i> .....	30.00	<i>Taylor Fladgate</i>	
<i>Graham's 10 yr</i> .....	14.00	<i>Graham's 40 yr</i> .....	40.00	<i>Late Bltd 2000</i> .....	10.00

## SWEET & SPARKLING

### SWEET

<b>Moscato</b> , Beringer, California .....	7.50
<b>Sauternes</b> , Chateau Roumieu-Lacoste, France .....	14.00

### SPARKLING

<b>Brut</b> , Roederer Estate, California .....	12.00
<b>Prosecco</b> , IL, Italy .....	8.50

**The St. Paul Grill Gift Cards...  
Perfect for Everyone On Your List!**

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