






SAWRIDGE INN  
AND CONFERENCE CENTRE

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## Cognac

	<b>1oz</b>
<b>Hennessy VS</b> .....	<b>10</b>
<b>Courvoisier VSOP</b> .....	<b>13</b>
<b>Remy Martin XO</b> .....	<b>26</b>
<b>Remy Martin VSOP</b> .....	<b>13</b>

## Single Malt Scotch

	<b>1oz</b>
<b>Glenlivet</b> <i>12 years old</i> .....	<b>12</b>
<b>Glenfiddich</b> <i>12 years old</i> .....	<b>11</b>
<b>Dalwhinnie</b> <i>15 years old</i> .....	<b>18</b>
<b>Oban</b> <i>14 years old</i> .....	<b>22</b>

## BLENDS

<b>Johnny Walker Red Label</b> .....	<b>8</b>
<b>Johnny Walker Black Label</b> .....	<b>10</b>
<b>Chivas Regal</b> <i>12 years old</i> .....	<b>10</b>

## Port & Dessert Wine

	<b>2oz</b>
<b>Tawny Fladgate</b> <i>10 years old</i> .....	<b>13</b>
<b>Tawny Fladgate</b> <i>20 years old</i> .....	<b>24</b>
<b>Inniskillin, VQA, Vidal Icewine</b> <i>Niagara, Ontario (50ml)</i> .....	<b>20</b>
<b>Henry of Pelham, VQA, Late harvest Vidal</b> <i>Niagara, Ontario (375ml)</i> .....	<b>75</b>
<b>2007 Jackson Triggs VQA, Riesling Icewine</b> <i>Okanagan, British Colombia</i> .....	<b>100</b>

## Desserts

### **Crème Brulée ~ 9 GF**

*vanilla custard | caramelized sugar  
orange sorbet | lavender sprouts*

### **Stone Fruit Tatin ~ 9 V, GF**

*plum | peach | nectarine | cherries  
buckwheat-almond crust | lemon balm*

### **Chocolate Textures ~ 9**

*chocolate cake | malted ganache | cocoa crumble  
macerated cherries | chocolate gelato | toasted fluff*

### **Lemon Verbena Meringue Pie ~ 9**

*lemon verbena infused curd | short crust  
pine meringue*

## Coffee

<b>Coffee</b> .....	3 ½
<b>Espresso</b> .....	3 ½
<b>Double Espresso</b> .....	5
<b>Cappuccino</b> .....	4 ½
<b>Café Latte</b> .....	4 ½
<b>Americano</b> .....	4 ½
<b>Café Mocha</b> .....	4 ½

V = Vegan GF = Gluten Free