

# Desserts

*Made in-house by our own Pastry Chef*

**SEVEN FEATHERS HUCKLEBERRY HAZELNUT ICE CREAM  
OR VANILLA ICE CREAM** \$7

Top with a BFK shot (Baileys, Frangelico, and Kahlua for a very adult indulgence) \$10

**CRÈME BRULÉE**

This rich and smooth textured dessert is a chilled custard with a caramelized sugar crust \$7

**CHOCOLATE TRUFFLE CAKE**

Raspberry coulis with bittersweet chocolate ganache \$7

**SOUTHERN STYLE COCONUT CAKE**

Coconut rum moistened cake layers with a coconut custard filling and toasted coconut cream cheese frosting \$7

**STICKY TOFFEE PUDDING**

Vanilla ice cream and bourbon toffee sauce \$7

**K-BAR CHEESECAKE**

Ask your server for this week's selection \$7

**HUCKLEBERRY AND PEAR CRISP A LA MODE (SERVED WARM)**

Huckleberry Hazelnut or Vanilla ice cream \$9

# *After Dinner Drinks*

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## **IRISH COFFEE**

Irish Whiskey and Coffee Topped with Fresh Whipped Cream \$7.25

## **BFK CAFÉ**

Baileys, Frangelico and Kahlua Served with Our French Press Coffee \$8.50

## **GRAND MARNIER**

\$7.25

## **CLEAR CREEK PINOT NOIR GRAPPA**

\$8.50

## **HENNESEY VSOP COGNAC**

\$9

## **REMY MARTIN XO COGNAC**

\$20

## **FONSECA 10 YEAR OLD**

Aged Tawny Port \$8.50

## **TAYLOR FLADGATE 2009**

Late Bottled Vintage Porto \$7.50

## **PRESIDENTIAL 20 YEAR OLD**

\$16

Tawny Porto

## **DOM B&B LIQUEUR**

\$7.50

## **MACALLAN 12 YEAR OLD**

Highlands Single Malt Scotch Whisky \$9

## **LAPHROAIG 10 YEAR OLD**

Islay Single Malt Scotch Whisky \$12

**K-BAR**