

after dinner drinks

small batch bourbon

baker's 10
booker's 14
knob creek 9
woodford reserve 11
bulleit 10
buffalo trace 11

port and madeira

sandeman madeira 8
sandeman tawny 12

taylor fladgate 2003 vintage porto 18
warre's warrior special reserve 9

warre's otima 10-year-old tawny 12

smithwood 10-year old tawny 10
smithwood 20-year old tawny 18

single malt scotch

10 Year
glenmorangie 12
laphroaig 13

12 Year
cragganmore 13
maccallan 11
glenfiddich 11
glenlivet 9

14 Year
oban 15

15 Year
dalwhinnie 13

16 Year
lagavulin 20

american ryes

templeton 10
ri 1 11

desserts

lemon pound cake

lemon curd, white chocolate, blueberry thyme chutney

german chocolate cake

caramel, toasted pecans, coconut ice cream

warm peach crisp

peach ice cream, bourbon, cinnamon sugar

swk key lime tart

chambord cream, candied lime

s'more brulee

chocolate pudding, graham crackers, toasted marshmallow

all desserts 8

seasonal gelatos and sorbets 6

all served with sugar cookies

american cheese plate 15

seasonal jam, local honey, and toasted nuts

south water kitchen uses local and sustainable products
whenever possible



Dessert Menu

**Executive Chef
Roger Waysok**