

COFFEE DRINKS

All topped with whipped cream.
Served in a unique sugar-glazed glass.

Bravo

Chambord, Grand Marnier & Crème De Cocoa

Irish

Jameson, Irish Mist & Demerara Sugar

Spanish

Brandy, Cointreau & Kahlua

Italian

Di Saronno Amaretto

Jamaican

Brandy & White Rum

Monte Carlo

Frangelico

Nutty Irishman

Baileys & Frangelico

Keoke

Brandy, Kahlua and White Crème De Cocoa

Espresso, Cappuccino, Coffee and Tea



"Please check with your server for today's sorbet selection"



www.bravobrasserie.com

Sweet Endings



Bailey's Irish Cream Chocolate Layer Cake

Decadent chocolate cake is smothered with Baileys® syrup and layered with Baileys® flavored chocolate pastry cream. Finished with chocolate frosting and shortbread crunch on the sides and topped with a dusting of cocoa.



Gourmet Turtle Cheesecake

New York Style Cheesecake resting on a thick layer of fudge, covered with a caramel sauce, garnished with chopped pecans all in a graham cracker crust.



Triple Chocolate Fudge Cake

Two layers of moist chocolate cake are filled with dense chocolate mousse, topped with chocolate cake crumbs and chocolate curls, and drizzled with ganache.



Tiramisu

Espresso & frangelico soaked cake with fresh mascarpone cream, topped with cocoa.



Cookies & Cream

Homemade chocolate chip cookies, served with French vanilla ice cream, whipped cream, & fresh strawberries, drizzled with chocolate sauce.



Deep Fried Ice Cream

French vanilla ice cream coated with cornflakes and deep fried.

- caramel rum, bananas, & candied pecans
- chocolate sauce & coconut



Apple Dumplings

Two dumplings filled with cinnamon and sugar caramelized apples. Served warm with French vanilla ice cream.



Creme Brulee

Homemade custard with caramelized sugar topping, served with biscotti and powdered sugar.