



## WINTER DESSERT

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### Chocoholic's Nightmare

Oreo Crust, Mocha Baked Ganache  
Milk Chocolate Mousse, Chocolate Ganache  
Chocolate Cremeux, Whipped Cream  
Espresso Caramel Sauce  
13.95

Suggested Cordial – Chambord

### Fig, Coffee & Hazelnut Cake \*\*

Winter Spiced Hazelnut Cake, Fig Jam  
Coffee Cream Cheese Icing, Candied Hazelnuts  
Crème Anglaise  
12.95

Suggested Cordial – Frangelico

### Cheesecake Stuffed Baked Apple SF

Cinnamon Cheesecake Filling, Toasted Streusel  
Caramel Sauce (omit streusel for GF)  
11.95

Suggested Cordial – Bailey's Irish Cream

### Vanilla Bean Crème Brûlée GF

Candied Cranberries  
11.95

Suggested Cordial – Grand Marnier

### Bananas Foster Bread Pudding

Rum Sauce, Vanilla Gelato  
12.95

Suggested Cordial – Amaretto Disaronno

### Meganormous Cookie \*\*

Brown Butter, Triple Dark Chocolate Chip Walnut  
5.95

### Gelato GF or Sorbet DF | GF

Flavors: Tahitian Vanilla, Salted Caramel  
Belgian Chocolate, Seasonal Gelato  
Seasonal Sorbet  
One Scoop: 6.95 | Two Scoops: 10.95

### Cookie or Brownie Sundae

One or Two Scoops of Gelato (Your Choice)  
Whipped Cream, Chocolate Sauce, Caramel Sauce  
One Scoop: 10.95 | Two Scoops: 14.95

### Meganormous Cookie Sundae \*\*

One or Two Scoops of Gelato (Your Choice)  
Whipped Cream, Chocolate Sauce, Caramel Sauce  
One Scoop: 13.95 | Two Scoops: 17.95

### Espresso Almond Sundae \*\*

Espresso Crunch Gelato, Candied Almonds  
Chocolate Sauce, Whipped Cream  
12.95

### Affogato

One Scoop of Gelato with Espresso  
9.95

Any Dessert A la Mode | Add 4.95

Add a Cordial\* of Your Choice | Add 4.95

### Artisanal Cheese Board \*\*

Chef's Selection of Local Cheese, Crisp Apple  
Dried Fruit Compote, Roasted Almonds  
Toasted Baguette & Cranberry-Walnut Crostini  
19.95

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## SIGNATURE COFFEE & ESPRESSO DRINKS

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Lighthouse Blend Coffee | 5.95

Steep Café Organic Tea | 6

Cappuccino or Latte | 5.95

Single Espresso | 4.95

Double Espresso | 5.95

Americano | 5.95

Espresso, Hot Water

Espresso Con Panna | 5.95

Whipped Cream

Caffé Mocha | 5.95

Monin Swiss Chocolate

Flat White | 5.95

Steamed Milk, Espresso

Caffé Latte | 5.95

Steamed Milk, Milk Foam, Espresso

Coconut-Almond Joy | 5.95

Steamed Milk, Monin Coconut, Almond, Espresso

Add any Monin Premium Syrup

French Vanilla, Dutch Chocolate  
Coconut, Almond, Seasonal Flavors

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All Desserts are Carefully Crafted In-House by Our Talented Pastry Team

**Pastry Chef:** Jillian Gagel

If you have special dietary needs or allergies, please let a member of our staff know.

GF = Gluten Free | DF = Dairy Free | SF = Sugar Free | \*\* = Contains Nuts

Fresh Salt at Saybrook Point Resort & Marina | [Saybrook.com](http://Saybrook.com)

### VODKA

Breckenridge Pear  
 Deep Eddy Grapefruit  
 Effen Coconut | Effen Cucumber  
 Figenza (Fig)  
 Grey Goose  
 Ketel One | Ketel One Citroen | Oranje  
 Pomegranate  
 Van Gogh | Vanilla | Chocolate | Raspberry  
 Caramel

### GIN

Beefeater  
 Bombay Sapphire  
 Drumshanbo Orange Irish Gin  
 Empress  
 Hendricks  
 Sipsmith London Dry Lemon | Plain  
 Tanqueray

### RUM

Blue Chair Coconut | White Rum  
 Brugal 1888  
 Captain Morgan  
 Cruzan Black Strap  
 Mount Gay  
 Myers  
 Pussers

### TEQUILA

Casamigos Silver | Reposado | Anejo  
 Clase Azul Gold | Reposado  
 Herradura Silver  
 Vida Mezcal  
 Patrón Silver  
 Sauza Blanco  
 Tanteo Jalapeño

### PORT & SHERRY

Dry Sack  
 Fonseca Bin 27  
 Grahams 10 Year | 20 Year  
 Taylor Fladgate Fine Ruby

### SCOTCH

Glenlivet 12, 14 Year  
 Glendronach 12 Year  
 Johnnie Walker Black | Blue | Red  
 Lagavulin 16 Year  
 Macallan 12 year | 18 Year  
 Oban Little Bay  
 Talisker 10 Year

### BOURBON & WHISKEY

Angels Envy Bourbon  
 Basil Hayden  
 Bulleit Bourbon | Bulleit Rye  
 Elijah Craig Bourbon | Straight Rye  
 Knob Creek 9 Year Bourbon | Rye  
 Makers Mark  
 Michter's Bourbon | Rye  
 Woodford Reserve Bourbon | Rye

### COGNACS & BRANDIES

B & B  
 Benedictine  
 Courvoisier VS  
 Grand Marnier  
 Hennessy VS | VSOP  
 Remy Martin VSOP

### CORDIALS | AMARO\*

Amaretto Disaronno  
 Amaro Averna | Amaro Nonino  
 Amaro Montenegro | Amaro d'Elletna  
 Baileys Irish Cream  
 Borghetti Caffé Espresso  
 Chambord  
 Cointreau  
 Drambuie  
 Fernet Branca  
 Kahlua  
 Limoncello  
 Sambuca Black | White  
 Skrewball Peanut Butter Whiskey

### AFTER DINNER

#### Pumpkin Pie Martini

Vanilla Vodka, Café Borghetti, Bailey's  
 Pumpkin Cream Liqueur  
 Graham Cracker Rim  
 15.95

#### Coconut Dream

Van Gogh Vanilla Vodka, Coconut Purée  
 Blue Chair Coconut Rum, Disaronno Amaretto  
 Toasted Coconut Rim  
 15.95

#### Espresso Martini Affogato

Kahlua, Tito's Vodka, Espresso, Vanilla Gelato  
 18

#### Raspberry White Chocolate Martini

Muddled Raspberries, Chocolate Vodka  
 White Chocolate, Chambord  
 15.95

#### Bananas Foster Martini

Van Gogh Vanilla Vodka, Banana Liqueur  
 Simple Syrup, Butterscotch, Heavy Cream Cinnamon  
 15.95

#### Peanut Butter Chocolate Old Fashioned

Skrewball Peanut Butter Whiskey  
 Bulleit Bourbon, Chocolate & Orange Bitters  
 15.95

### COFFEE DRINKS

#### Keoke Coffee

Kahlua, Brandy, Crème de Cacao  
 Coffee, Whipped Cream  
 12.95

#### B-52

Kahlua, Bailey's, Grand Marnier  
 Coffee, Whipped Cream  
 12.95

#### Nutty Irishman

Frangelico, Bailey's  
 Coffee, Whipped Cream  
 12.95



### Choo Choo Lounge

Offering over 80 Bourbons, Ryes, Whiskeys  
 Craft Cocktails & Food