



AFTER DINNER MENU

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

Apple Cake

Riesling Mousse, Rhubarb Crèmeux
Cardamom Anglaise
12.95

Suggested Cordial – Bailey's Irish Cream

Honey Cheesecake GF

Cornbread Crust, Raspberry Sauce
12.95

Suggested Cordial – Amaretto Disaronno

Citrus-Crème Fraiche Panna Cotta GF | SF

Macerated Blackberries, Toasted Streusel
11.95

Suggested Cordial – Drambuie

Pineapple Upside Down Bread Pudding

Rum Sauce, Toasted Coconut, Vanilla Gelato
11.95

Suggested Cordial – Amaro Montenegro

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

SIGNATURE COFFEE & ESPRESSO DRINKS

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

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

VODKA

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

GIN

Beefeater
 Bombay Sapphire
 Drumshanbo Orange Irish Gin | Plain
 Empress
 Gray Whale** (Almond Botanicals)
 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
 Talisker 10 Year

BOURBON | RYE | WHISKEY

Angels Envy Bourbon | Rye
 Basil Hayden
 Bulleit Bourbon | Rye
 Elijah Craig Bourbon | Straight Rye
 Four Roses
 Jameson Irish Whiskey
 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*

Disaronno Amaretto
 Amaro Averna | Amaro Nonino
 Amaro Montenegro | Amaro dell' Etna
 Baileys Irish Cream
 Borghetti Caffé Espresso
 Chambord
 Cointreau
 Drambuie
 Fernet Branca
 Frangelico
 Kahlua
 Lillet
 Limoncello
 Sambuca Black | White
 St. Germain Elderflower Liqueur
 Skrewball Peanut Butter Whiskey

AFTER DINNER

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