



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 – Grand Marnier

Ginger Almond Crumb Cake **

Candied Ginger, Amaretto Poached Pear
Maple Mascarpone, Anglaise, Candied Almonds
11.95

Suggested Cordial – Amaro Montenegro

Pumpkin Spice Latte Cheesecake

Pumpkin Spice Cheesecake
Espresso-Soaked Ladyfingers
Coffee Cream, Cinnamon Caramel Sauce
12.95

Suggested Cordial – Baileys Irish Cream

Cranberry Apple Bread Pudding

Orange-Caramel Anglaise, Vanilla Gelato
Candied Cranberries, Dried Orange
12.95

Suggested Cordial – Cointreau Orange Liqueur

Any Dessert - A la Mode | Add 4.95

Add a Cordial* | Add 4.95

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

Saybrook Sundae

One or Two Scoops of Gelato
Warm Chocolate Chip Cookie or Brownie

One Scoop: 10.95 | Two Scoops: 14.95

Meganormous Cookie | Add 3.95

Your Choice of Toppings (up to 3):

Whipped Cream
Chocolate Sauce, Caramel Sauce
Sprinkles, Oreos, Chocolate Chips

Meganormous Cookie **

Brown Butter, Triple Dark Chocolate Chip, Walnuts
8.95

Affogato

One Scoop of Gelato with Freshly Brewed Espresso
9.95

Artisanal Cheese Board **

Chef's Selection of Local Cheese, Crisp Apples
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 | 5.95

Cappuccino or Latte | 6.95

Single Espresso | 5.95

Double Espresso | 6.95

Americano | 5.95

Espresso, Hot Water

Espresso Con Panna | 6.95

Whipped Cream

Caffé Mocha | 6.95

Monin Swiss Chocolate

Flat White | 6.95

Steamed Milk, Espresso

Caffé Latte | 6.95

Steamed Milk, Milk Foam, Espresso

Coconut-Almond Joy | 6.95

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



NIGHTCAPS

VODKA

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

GIN

Bombay Sapphire
Drumshanbo Orange Irish Gin | Plain
Empress
Gray Whale** (Almond Botanicals)
Hendricks
Malfi Lemon
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
Copas Organic Reposado
Hermosa Silver Organic
Herradura Silver
Sauza Blanco
Tanteo Jalapeño
Vida Mezcal

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
Fifth State Distillery
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*

Amaretto Disaronno
Amaro Averna | Amaro Nonino
Amaro Montenegro | Amaro dell' Etna
Baileys Irish Cream
Borghetti Caffé Espresso
Chambord
Cointreau
Deambule
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