

Single Malt Scotch

Speyside

Aberlour 12yr
Balvenie 10yr
Balvenie 12yr
Cragganmore 12yr
Glenfiddich 12yr
Glenlivet 12yr
Glenlivet 15yr
Glenlivet 18yr
Macallan 12yr
Macallan 18yr
Macallan 25yr
Strathisla 12yr

Lowland

Glenkinchie 10yr

Campbeltown

Springbank 10yr
Springbank 15yr

Islay

Ardbeg 10yr
Laphroaig 10yr
Lagavulin 16yr

Highlands

Dalwhinnie 15yr
Dalmore 12yr
Dalmore 21yr
Glenmorangie 10yr
Glenmorangie Signet
Oban 14yr

Islands

Highland Park 12yr
Highland Park 18yr
Isle of Jura 10yr
Isle of Jura 16yr
Talisker 10yr

McCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

DESSERTS AND AFTER DINNER

Cordials

Amaretto di Saronno

Baileys Irish Crème

B&B

Benedectine

Chambord

Frangelico

Galliano

Grand Marnier

Godiva Chocolate

Kahlua

Romano Sambuca

Tia Maria

Tuaca



The Chocolate Bag

Semi-Sweet Belgium Dark Chocolate with White Chocolate
Mousse and Fresh Berries on a Bed of Raspberry Puree

11.95

Voted KC's #1 Dessert by
KC Magazine's "City's Best" Awards

Give a Gift

Purchase \$100 in Gift Cards

Purchase \$50 in Gift Cards

Get a Gift

Receive a \$25 Certificate

Receive a \$10 Certificate

Dining Certificates valid 1/1/12-3/31/12 (excluding 2/14/12)
Not valid for alcohol or gratuity

DESSERTS

Prepared Daily by Pastry Chef Mireya Moreno

Pumpkin Cheesecake

Crème Anglaise

7.9

PERFECTLY PAIRED WITH PUMPKIN PIE MARTINI

Deep Dish Pecan Pie

Bourbon Vanilla Crème Anglaise

7.9

Chocolate Molten Cake

*Vanilla Bean Ice Cream over a Moist Warm Brownie Cake
and Hot Kahlua Fudge Sauce*

8.9

THIS IS EVEN MORE DECADENT WITH A SHOT OF CHAMBORD

Upside Down Apple Pie

*Baked Twice with a Candied Walnut Crust
Warm Caramel Sauce and Cinnamon Ice Cream*

9.9

PERFECTLY PAIRED WITH HOT APPLE PIE DRINK

Bananas Foster

*Sliced Bananas with Warm Cinnamon Rum
Butter Sauce served over Vanilla Ice Cream
in an Almond Basket*

7.9

PERFECTLY PAIRED WITH A SHOT OF WARMED RUM

Vanilla Crème Brulé

Traditional French Custard, Fresh Berries.

8.9

Truffle Cake

Vanilla Crème Anglaise and Fresh Berries

8.5

PERFECTLY PAIRED WITH ESPRESSO MARTINI

Ice Cream or Sorbet

Vanilla or Cinnamon Ice Cream

4.2

HAVE YOUR LEMON SORBET IN A MARTINI GLASS WITH A SHOT OF TEQUILA

“Part of the secret of success in life is to eat what
you like and let the food fight it out inside.”

-Mark Twain-

After Dinner

7.95 each

Spanish Coffee

*151 Rum, Coffee Liqueur, Triple
Sec and Coffee with Whipped Cream*

Irish Coffee

A Classic! One Sugar Cube, Irish Whiskey and Coffee

Espresso Martini

Espresso, Kahlua, Vanilla Vodka and Whipped Cream

BFK Coffee

*Bailey's Irish Cream, Frangelico Hazelnut
Liqueur, and Kahlua with Coffee.*

Hot Apple Pie

Spiced Apple Cider Spiked with Tuaca

Coffee Nudge

Coffee, Coffee Liqueur, Crème de Cocoa and Brandy

Pumpkin Pie Martini

*Vanilla Vodka, Pumpkin, topped with Fresh Whipped
Cream, Cinnamon and Nutmeg*

Cognac/Armagnac

Courvoisier VS

Courvoisier XO

Camus XO

Delamain

Germain Robin

Hennessy VS

Hennessy Paradis

Martell Cordon Bleu

Martell XO

Remy Martin VSOP

Remy Martin XO

Larressingle VSOP

Larressingle XO

Port and Sherry

Dow's Reserve

Fonseca Bin No. 27

Fonseca LBV

Graham Tawny 30yr

Graham Six Grape

Sandeman Reserve

Taylor Fladgate LBV

Taylor Fladgate 20yr

Taylor Fladgate 30yr

Dry Sack

Harvey's Bristol Crème