

## SINGLE MALT WHISKY

BALVENIE 12 YR.....	12.5
BALVENIE 14 YR.....	13.5
BALVENIE 17 YR.....	25.0
BRUICHLADDICH ROCKS	11.5
GLENFIDDICH 12 YR.	11.5
GLENFIDDICH 15 YR.	14.0
GLENLIVET 12 YR.....	11.5
GLENLIVET 18 YR.....	16.5
GLENMORANGIE 10 YR	11.5
HIGHLAND PARK 12 YR	10.0
HIGHLAND PARK 18 YR	24.0
LAGAVULIN 16 YR.....	19.5
LAPHROAIG 10 YR....	15.0
MACALLAN 12 YR.....	12.5
MACALLAN 18 YR.....	25.0
MACALLAN 25 YR.....	80.0
OBAN 14 YR.....	16.5

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## CORDIALS

AMARETTO DI SARONNO...7.9
BAILEYS IRISH CREAM...8.75
B&B...10.0
BÉNÉDICTINE...10.0
CAMPARI...8.50
CHAMBORD...8.5
FRANGELICO...8.5
GALLIANO...8.75
GODIVA WHITE CHOCOLATE...8.25
GRAND MARNIER...10.0
KAHLUA...8.75
SAMBUCA ROMANO ...8.5
TIA MARIA...8.5
TRES LECHES...8.75

# McCORMICK & SCHMICK'S

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## SEAFOOD RESTAURANT

# & DESSERT & AFTER DINNER



At The Omni Hotel  
675 L Street  
[www.McCormickandSchmicks.com](http://www.McCormickandSchmicks.com)  
619-645-6545

## HOUSE MADE DESSERTS

WE MAKE ALL OF OUR DESSERTS IN-HOUSE  
USING THE BEST AND FRESHEST INGREDIENTS.

*Desserts are also available for take out.*

### **THE CHOCOLATE BAG ... 9.95**

*Semi-Sweet Ghirardelli Dark Chocolate with White Chocolate Mousse, Fresh Berries on a Bed of Raspberry Purée.*

**PERFECTLY PAIRED WITH:  
A Coffee Nudge**

### **CRÈME BRÛLÉE... 8.95**

*A French Favorite. Tahitian Vanilla Bean Custard with a Caramelized Sugar Crust.*

**PERFECTLY PAIRED WITH:  
Courvoisier VS Cognac**

### **CLASSIC CARROT CAKE... 9.95**

*Made From Local Grimmway Farms Carrots. This Cake is Infused with Cinnamon and Touches of Cocoa with a Walnut Crust.*

**PERFECTLY PAIRED WITH:  
Millionaire Coffee**

### **JAKE'S FAMOUS TRUFFLE CAKE ... 8.95**

*A Flourless Fudge Like Cake that has been a McCormick & Schmick Specialty for Over 30 Years.*

**PERFECTLY PAIRED WITH:  
Tawny Port**

### **LEMON POLENTA CAKE ... 8.95**

*This Gluten Free Cake is Made with Almond Meal and Polenta and Has a Nice Crunchy Texture, Served with Fresh Berries and Whipped Cream.*

**PERFECTLY PAIRED WITH:  
Espresso**

### **BLUEBERRY WHITE CHOCOLATE CHEESECAKE ... 7.95**

*A Creamy Cheesecake Swirled with Blueberries, Whipped Cream.*

**PERFECTLY PAIRED WITH:  
Grand Marnier**

### **UPSIDE DOWN APPLE PIE ... 10.95**

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

**PERFECTLY PAIRED WITH:  
Irish Coffee**

### **ICE CREAM SANDWICH ... 8.95**

*Double Baked Volcano Cookies with a Layer of Strawberry Ice Cream, Crème Anglaise and Chocolate Syrup.*

**PERFECTLY PAIRED WITH:  
Harvey's Bristol Cream**

### **HUMBOLDT CREAMERY ICE CREAM OR SORBET ... 5.95**

*Dutch Chocolate, Double Churned Strawberry, Tahitian Vanilla Bean or Daily Selection of Sorbet.  
Top with Fresh Berries, add ...3.0*

### **CLASSIC TIRAMISU... 8.95**

*Lady Fingers Layered with Mascarpone and Dusted with Coco Powder*

**PERFECTLY PAIRED WITH:  
Bénédictine**

## AFTER DINNER DRINKS

### **SPANISH COFFEE...8.0**

151 RUM, COFFEE LIQUEUR, TRIPLE SEC AND COFFEE WITH WHIPPED CREAM

### **IRISH COFFEE...9.0**

A CLASSIC! ONE SUGAR CUBE, IRISH WHISKEY, AND COFFEE

### **MILLIONAIRE COFFEE...10.0**

BAILEYS IRISH CREAM, FRANGELICO HAZELNUT LIQUEUR, AND KAHLUA WITH COFFEE

### **COFFEE NUDGE...8.5**

COFFEE, COFFEE LIQUEUR, CRÈME DE COCOA AND BRANDY

### **SPIKED MOCHA...10.0**

COFFEE, CHOCOLATE, STOLI VANIL VODKA, CHAMBORD BLACK RASPBERRY LIQUEUR

### **HOT APPLE PIE...9.0**

SPICED APPLE CIDER SPIKED WITH TUACA VANILLA CITRUS LIQUEUR

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## COGNAC

COURVOISIER VS...10.0

HENNESSY VS ...10.0

REMY MARTIN VSOP...10.5

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## PORT AND SHERRY

FONSECA BIN No. 27...8.9

FONSECA LBV...9.5

TAYLOR FLADGATE LBV...9.9

TAYLOR FLADGATE 10YR...10.9

TAYLOR FLADGATE 20YR...15.9

HARVEY'S BRISTOL CREAM...7.9

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## ESPRESSO BEVERAGES

ESPRESSO...4.0

CAPPUCCINO...4.25

LATTE...4.5

MOCHA...4.75

AMERICANO...4.0

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## CALIFORNIA CHEESE PLATE

*An Ever Changing Array of Artisanal Made Cheeses.  
Please Check with Your Server for Current Selection.  
... 12.9*

“PART OF THE SECRET OF SUCCESS  
IN LIFE IS TO EAT WHAT YOU LIKE  
AND LET THE FOOD FIGHT IT OUT INSIDE.”  
—Mark Twain