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## DESSERT MENU

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Pastry Chef Sarah Lenares

Desserts \$12

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### HOMEMADE GOOEY CAKE

**blueberry compote, lemon custard,  
crushed Marcona almond**

### ELLIJAY APPLE GALETTE

**fall spice, caramel sauce, cinnamon  
gelato**

### HUMMINGBIRD CAKE

**spice cake, creamcheese frosting,  
candied pecans**

### WARM WHITE CHOCOLATE BREAD PUDDING

**cinnamon gelato, anglaise**

### VANILLA BEAN - CRÈME BRULEE

**fresh berries, toasted pistachio**

### CHOCOLATE LAYER CAKE

**milk chocolate buttercream, curls,  
warm fudge sauce**

### STICKY TOFFEE PUDDING

**Warm Date Pudding Cake | Toffee  
Sauce | Cinnamon Gelato**

**MAC'S SIGNATURE BANANA CREAM PIE  
fresh banana-vanilla custard,  
torched meringue & caramelized  
banana**

SEASONAL SORBET ... \$6



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## AFTER DINNER DELIGHTS

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### Nice & Easy

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**CROFT RESERVE TAWNY ... 10**

**NAVARRE PINEAU DES CHARENTES ROSÉ ... 15**

**TAYLOR 10YR. TAWNY ... 15**

**ROYAL TOKAJI ... 18**

**TAYLOR 20YR. TAWNY ... 18**

**FAR NIENTE DOLCE ... 20**

**NOVELTY HILL LATE HARVEST ... 20**

### The Coffee Song

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**MAC'S IRISH COFFEE (HOT OR ICED) ... 10**

\* Jameson | Kahlua | Baileys | Double Espresso |  
Heavy Cream \*

**MAC'S ESPRESSO MARTINI ... 15**

\* Vanilla Infused Ketel One | Kahlua | Espresso \*

### The Long Sip Goodnight

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**JOHNNIE WALKER BLUE LABEL ... 73 | 103**

**MACALLAN 25YR. ... \$141 PER. OZ**

**LOUIS XIII**

**The Perfect Pour**

\* .5oz \$100 | 1oz \$200 | 1.5oz \$300 | 2oz \$400 \*