

THE CLIFFS AT GLASSY
DRINKS & DESSERTS

DRINKS

IN AND OUT LIMONTINI

Ketel One Vodka and Limoncello swirl, shaken vigorously and strained into a chilled martini glass. Garnished with a candied lemon twist.

FRENCH MARTINI

Grey Goose Vodka, Chambord Raspberry Liqueur and pineapple juice, served in a martini glass.

BLUSHING LADY

Absolut Ruby Red Vodka, Pomegranate Liqueur, pink grapefruit juice and a splash of freshly squeezed lemon juice, served in sugared-rim martini glass.

DELILAH

A delicious mix of Bombay Sapphire Gin, Cointreau and freshly-squeezed lemon juice.

EL PRESIDENTE MARGARITA

Patron Silver Tequila, Cointreau, fresh lime juice and a splash of orange juice.

PAINKILLER

Captain Morgan Spiced Rum, pineapple juice and cream of coconut, garnished with a sprinkle of nutmeg and cherries.

APPLE OLD FASHIONED

Basil Hayden Bourbon, muddled apples, cherries and oranges. Topped with club soda.



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BEER

DOMESTIC

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob
Michelob Light
Michelob Ultra
Michelob Ultra Amber
Yuengling

IMPORTS

Amstel Light, Holland
Bass, United Kingdom
Becks, Germany
Beck's N/A, Germany
Corona, Mexico
Corona Light, Mexico
Heineken, Holland
Heineken Light, Holland
Hobgoblin, United Kingdom
Newcastle, United Kingdom
Old Suffolk Ale, United Kingdom
Peroni, Italy
Sam Smith Nut Brown Ale,
United Kingdom
Sam Smith Old Brewery Pale Ale,
United Kingdom
Scarecrow Organic Golden Wheat Ale,
United Kingdom
Stella Artois, Belgium
St. Peter's English Ale, United Kingdom



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MICROBREWS

Allagash White, Portland, ME

Blue Moon, Golden, CO

Fat Tire, Fort Collins, CO

Highland Gaelic Ale, Asheville, NC

Rogue Hazelnut Brown Ale,
Newport, OR

Sweetwater 420 Extra Pale Ale,
Atlanta, GA

Thomas Creek Red Ale, Greenville, SC

DRAFT

Newcastle Brown Ale, United Kingdom

Warsteiner, Germany

Rotating Handle...ask your server for details

AFTER DINNER DRINKS

ALEXANDRO

Myer's Dark Rum, Godiva Chocolate Liqueur,
Banana Liqueur and cream, garnished with
chocolate shavings

IRISH COFFEE

Jameson Irish Whiskey, coffee, topped with
whipped cream

GLASSY MOUNTAIN COFFEE

Bailey's, Frangelico, coffee, whipped cream and
a Chambord float

MONTE CRISTO COFFEE

Kahlua, Grand Marnier, coffee and whipped
cream

THE 18TH HOLE

Kahlua, Bailey's, Amaretto, Godiva Chocolate
Liqueur, coffee, whipped cream and Courvoisier
float



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AFTER DINNER DRINKS *CONT.*

PORTS AND DESSERT WINES

El Maestro Pedro Ximenez Sherry

R. L. Buller Tokay

Koda Chocolate Port

Innocent Bystander Pink Moscato

Warres Otima 10 year old Tawny

Quintas Heredias Ruby Port NV

Banfi Rosa Regale Brachetto d'Aqui

DESSERTS

CREAMSICLE VACHERIN

Citrus pound cake, orange sherbet, vanilla ice cream, crispy meringue

FLOURLESS CHOCOLATE TORTE

Rich chocolate cake, bittersweet ganache, raspberry coulis (*Gluten-free*)

MOLTEN CHOCOLATE CAKE

Warm, Soft-center Chocolate Cake, Rich Caramel, Vanilla Ice Cream

TAHITIAN VANILLA CRÈME BRULEE

Classic Tahitian vanilla custard, crispy caramelized sugar

TRADITIONAL BANANAS FOSTER

Meyers's Rum-caramelized bananas served warm over vanilla ice cream

FRAICHE BERRIES

Succulent mixed berries, crème fraiche ice cream (*No sugar added*)

CHEF'S SELECTION

OF ICE CREAMS AND SORBETS

Featuring House-made Sugar-free chocolate and rum raisin ice creams

