

HOT SPECIALTY DRINKS *

IRISH COFFEE 9

Coffee with Irish Whiskey & sugar, topped with cream

MONTE CRISTO 9

Coffee with Kahlua & Grand Marnier, topped with cream

SPANISH COFFEE 9

Coffee with Kahlua & Spanish Bran, topped with cream

B-52 9

Coffee with Bailey's, Kahlua & Grand Marnier, topped with cream

BLUEBERRY TEA 9

Orange Pekoe Tea with Amaretto & Grand Marnier

**must be legal drinking age*

CVIEW DESSERT LIST

Ask your server about dessert specials

CARAMELIZED NUT PIE 10

Pecan, almond & cashews, shortcrust shell | ADD VANILLA BEAN GELATO 4

LEMON MERINGUE TART 10

Lemon curd, shortcrust shell, torched meringue

NANAIMO BAR CHEESECAKE 11

Locally-inspired dessert, fresh raspberries, vanilla whipped cream

Please make your server aware of any food allergies

CVIEW DESSERT LIST

Ask your server about dessert specials

CRÈME BRÛLÉE 9

White chocolate infused custard, torched hard caramel

GELATO CON OLIO E SALE 12

Arbequina olive oil, Italian gelato, pistachios, fresh berries, Maldon salt

AFFOGATO 10

Espresso on vanilla ice cream with grated chocolate

Please make your server aware of any food allergies

AFTER DINNER *

DESSERT WINES

Quady "Essensia" Orange Muscat, California	2oz/BTL	12 / 35
Quails Gate Late Harvest Optima, Okanagan		15 / 60

PORTS & FORTIFIED WINES

Fonseca Terra Prima, Organic Port, Portugal	2oz/BTL	9 / 60
Graham's 10 year Tawny Port, Portugal		10 / 70
Taylor Fladgate 10 year Tawny Port, Portugal		9 / 60
Taylor Fladgate 20 year Tawny Port, Portugal		14 / 120

SHERRIES

Harvey's Bristol Cream, Spain	2oz/BTL	8 / 69
Tio Pepe Fino, Spain		8 / 69

CALVADOS

Pere Magloire, Calvados Fine VS	1oz/BTL	10 / 99
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COGNACS

Courvoisier VSOP	1oz	12
Hennessy VS		10
Hennessy VSOP		12
Hennessy XO		21
Remy Martin VSOP		14

APÉRITIFS

Lillet (2oz)	2oz	7
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DIGESTIFS

Fernet-Branca (1oz)	1oz	8
Grand Marnier (1oz)		8
Taboo Genuine Absinthe, Okanagan Spirits (1oz)		10

**must be legal drinking age*