



# FAZ Restaurant

## desserts



<b>Chocolate Pecan Torte</b> <i>served with warm caramel sauce</i>	4.95
<b>Tiramisu</b> <i>lady fingers, espresso, frangelico, mascarpone and cream</i>	4.95
<b>Mud Pie</b> <i>chocolate espresso ice cream in a chocolate cookie crust</i>	4.95
<b>Gelata and Sorbeto</b> <i>an assortment of seasonal fruit and essences</i>	4.50
<b>Faz's House-Made Cheesecake</b> <i>with fresh berry sauce</i>	4.95
<b>Creme Caramel</b>	4.95



## coffee drinks

<b>Faz's Cappucino</b> <i>frangelico, brandy, creme de cocoa, rum and whipped cream</i>	4.95
<b>Cafe XO</b> <i>patron coffee liqueur, coffee and whipped cream</i>	4.95
<b>Cafe Amaretto</b> <i>amaretto, baileys, tia maria, coffee and whipped cream</i>	4.95
<b>Bailey's and Coffee</b> <i>baileys, tia maria, coffee and whipped cream</i>	4.95
<b>Irish Coffee</b> <i>irish whiskey, coffee and whipped cream</i>	4.95



## cognac

## single malt scotch



Martell Cordon Bleu	12.00	Macailan '78	12.00	Glenkeith	12.00
Hennessy V.S.	6.00	Macallan 12 yr	8.00	Glenfiddich	6.00
Hennessy V.S.O.P.	8.00	Aberlour 10 yr	8.50	Glenfiddich 15 yr	12.00
Courvoisier V.S.	6.00	Benriach 10 yr	12.00	Glenmorangie 10 yr	7.00
Courvoisier V.S.O.P.	8.00	Glenlivet 12 yr	8.00	Glenmorangie 18 yr	12.00
Courvoisier XO	12.00	Glenlivet 18 yr	15.00	Glenmorangie 12 yr	10.00
Remy Martin V.S.O.P.	7.00	Laphroaig 10 yr	10.00	(sherry, madeira, port wood finish)	
Remy Martin XO	12.00				
Germain Robin	7.00				



## Port

## sherry

## specialties



Ficklin	6.00	Dry Sack	6.00	Ouzo	5.00
Fonseca 10 yr	6.00	Bristol Cream	5.00	Sambuca Roma	5.00
Fonseca 20 yr	8.00	Tio Pepe	5.00	Metaxa 5 stars	6.00
Sandeman Reserve	7.00			Anisette	5.00
				Chivas Royal Salute	15.00
				Chivas Century	15.00

