

## DESSERTS

### **Caribbean Lime Cheesecake**

rich, light .....fresh squeezed limes and  
a hint of Grenada nutmeg 11.

### **Caramelized Bananas**

broiled with sugar served with  
vanilla ice cream and caramel sauce 9.

### **Warm, Soft, Flourless Chocolate Cake**

warm, molten center surrounded by a tender,  
chocolaty shell 13.

### **Banana Bread Pudding**

rich bread pudding served with a  
warm spiced rum caramel sauce 11.

### **Vanilla Crème Brulee**

creamy vanilla custard with  
a crackling caramel crust 10.

### **Straw Hat "Pyrat" Rum Cake**

traditional rum cake served warm with vanilla ice  
cream 12

### **Fruit Plate**

seasonal fresh fruit 8

## AFTER DINNER DRINKS

### **Specialty Cocktails**

Espresso Martini 11.  
Absolut vodka, Kaluah and espresso. Served Chilled  
Chocolate Martini 11.  
Ultimat Vodka, crème de cacao and Bailey's  
Lover's Kiss 10.  
Amaretto, cherry brandy, crème de cacao and cream  
Toasted Almond 10.  
Kaluah, amaretto and milk  
Mint Iced Coffee 10.  
Crème de menthe, crème de cacao, brandy and espresso  
B.B.C. 10.  
Bailey's, banana and coconut cream topped with nutmeg

### **Rum**

Pyrat Rum XO Reserve, Anguilla 8.  
Pyrat Rum Cask 1623, Anguilla 40.  
Ron Zacapa Centenario 23 Year\*, Guatemala 15.  
*\* A Straw Hat Favorite!*  
*other wonderful Caribbean rums are available, please ask your  
server...*

### **Hot Beverages**

Coffee (regular or decaf) 3.  
Tea (selection of flavors including herbal) 3.  
Espresso (regular or decaf) 4.  
Cappuccino 5.  
Specialty coffees: Spanish, Irish, Caribbean, make one up  
8.

### **Dessert Wines by the Glass**

Paul Jaouler 1997 Muscat de Beaumes de Venise 9.  
Chateau Belingard 1996 Monbazillac 8.

### **Port**

Warre's Heritage Ruby 8.

Warre's Late Bottled Vintage 1999 15.

Warre's Otima 10 Years Old Tawny (50 cl Bottle) 48.