

THE HUBB

EATERY & LOUNGE

-AFTER DINNER DRINKS & SWEETS-

SPECIALTY COFFEE - 2oz 9-

SERVED WITH SUGAR RIM AND VANILLA WHIP

THE HUBB

Frangelico, Tia Maria, Baileys, Coffee

NUTTY IRISHMAN

Baileys, Frangelico, Coffee

THE MEXICAN

Tequila, Kahlua, Coffee

CANUCK

Sortilege – Maple Whiskey, Maple syrup, Coffee

SLEEPY MARTINI'S – 2oz 10-

NUTS & BERRIES

Frangelico, Chambord, Cream

BRANDY ALEXANDER

Brandy, Crème de Cacao, Cream

DESSERT AND FORTIFIED - 1oz

Casa Dea - Oriana (Pinot Gris), PEC 9-

Sandeman Ruby Porto, Portugal 9-

Taylor Fladgate LBV, 2008, Portugal 10-

Graham's Tawny Port, 10 year, Portugal 10-

CALVADOS -1oz – 10

Boulard Grand Solage

COGNAC – 1oz

Courvoisier V.S

Remy Martin V.S.O.P

9-

10-

SINGLE MALT SCOTCH WHISKEY - 1oz

HIGHLAND WHISKEY

DALWHINNIE 15YR – Aromatic, toffee, pear, apple blossom, malty 12-

MACCALLAN GOLD -Lemon citrus, then orange peel and a hint of vanilla sweetness 10-

SPEYSIDE WHISKEY

GLENLIVET 12YR – Creamy vanilla, honey, pineapple, sweet spice 9-

GLENFIDDICH 12YR – Grain, slight floral notes, orchard fruits, light and very smooth 9-

ISLAY WHISKEY

TALISKER 10YR – Thick, pungent smoke, apple peels, peppery peat, full bodied 10-

IRISH WHISKEY

JAMESON – full and floral, orchard fruits both fresh and cooked, sweet spice, honey 8-

-DESSERTS-

HUBB DILLY BARS (peanut butter) 6-

MOCHA AFFOGATO, pecans, espresso, vanilla bean ice cream 8-

LEMON BLONDIE, white chocolate, torched meringue, berries 8-

SMALL BATCH CHEESES 1 for 8- | 2 for 15-