

DESSERT WINES

CHAMBERS, Rosewood Vineyard Muscat NV,
Rutherglen-Australia 9.00

MER SOLEIL BY CAYMUS, Late Harvest Viognier 2004,
Santa Lucia Highlands 15.00

BERINGER NIGHTINGALE, Botrytised Semillon/Sauvignon Blanc 2004,
Napa 12.00

OTHER DESSERT DRINKS

PORT

Cockburn Special Reserve 5
Croft LBV 1999 7
Fonseca 20 yr. Tawny 15
Taylor Fladgate LBV 2003 9

COGNAC, BRANDY, GRAPPA

B & B 7
Banfi Grappa di Brunello 8
Courvoisier V.S. 7
Courvoisier V.S.O.P. 8
Courvoisier X.O. 20
Hennessy V.S. 8
Hennessy V.S.O.P. 9
Hennessy X.O. 27
Martel Cordon Bleu 15
Pierre Ferrand Ambre 10 yr. 9.75
Pierre Ferrand Selection
Des Anges 30 yr. 19
Remy Martin V.S.O.P. 7
Remy Martin X.O. 22
Remy Martin Louis XIII 150

LIQUEURS

Amaretto DiSaronno 7
Baileys Original -
Caramel, Mint, Coffee 7
Chartreuse - Green or Blonde 7
Frangelico 7
Godiva - Dark or White Chocolate 7
Grand Marnier 80 8
Grand Marnier 100 12

Grand Marnier 150 20
Navan (Vanilla Grand Marnier) 9
Nocello 7
Sambuca Romano - Clear or Black 7
Starbuck's - Dark or Cream 7

SINGLE MALT SCOTCH

Balvenie 21 yr. Portwood 20
Balvenie 10 yr. Founder's Reserve 8
Cragganmore 12 yr. 9
Dalmore 12 yr. 8
Glenfiddich 15 yr. 10
Glenmorangie 12 yr. Quinta Ruban 9
Glenmorgangie 12 yr. La Santa 9
Highland Park 12 yr. 9
Highland Park 15 yr. 12
Isle of Jura 10 yr. 8
Lagavulin 16 yr. 10
Laphroig 10 yr. 8
Macallan 18 yr. 20
Oban 14 yr. 9
Pig's Nose 5 yr. 7

*Red Fish Grill is proud to have one
of the largest bars in the city of New
Orleans. The selection above
represents just a small
number of our total offerings.
If your favorite is not listed here,
please ask your server.*

DOUBLE CHOCOLATE BREAD PUDDING

Rich dark and semisweet chocolate bread pudding,
served with white and dark chocolate ganache
and chocolate almond bark 8.95
Please allow 20 minutes for preparation

BUTTER RICH PECAN PIE

Traditional, extra buttery Louisiana pecan pie, baked in
special crust with a touch of cinnamon and nutmeg,
served with a touch of fresh whipped cream 7.50

VANILLA CHEESECAKE

With local blueberries and caramel 7.25

ABITA ROOT BEER FLOAT

With blueberry ice cream 7.50

UPSIDE DOWN CAKE

Local blueberries caramelized in brown sugar and baked with
rich white chocolate and lemon zested sponge cake 7.25

SUGAR FREE FLOURLESS CHOCOLATE TORTE

Made with sugar free dark chocolate imported from
Switzerland and served with minted berries 7.50

ICE CREAMS & SORBETS

Choose three scoops of the following delicious flavors...
ICE CREAMS: *Community Coffee, Sweet Potato, Blueberry or Vanilla Bean*
SORBETS: *Mango, Lemon or Raspberry* 6.50

SPECIALTY COFFEES

JAZZ KITCHEN COFFEE

Praline liqueur and French brandy with fresh dark roast coffee,
finished with whipped cream 8.00

RALPH'S COFFEE

Frangelico and Nocello with fresh dark roast coffee,
finished with whipped cream 8.00

HOLLI'S COFFEE

Godiva White Chocolate Liqueur and Baileys with fresh dark roast
coffee, finished with chocolate whipped cream 8.00