
HOUSEMADE DESSERT

PUMPKIN TURTLE CHEESECAKE

chocolate, caramel, candied pecans, whipped cream 8

CRÈME BRÛLÉE *GF option*

silky baked custard, caramelized sugar, ginger snap cookie 8

BREAD PUDDING *GF*

warm steamed pudding, bourbon caramel, Cheshire Farms Creamery sweet cream ice cream 8

CHOCOLATE MOLTEN LAVA CAKE *GF*

warm chocolate cake, molten chocolate center, Cheshire Farms Creamery vanilla ice cream 8

PANNA COTTA *GF*

sweet cinnamon cream, apple cider reduction 8

FEATURED ICE CREAM

Cheshire Farms Creamery ice cream, chef selected accompaniments 8

TIRAMISU CAKE

espresso soaked layered white cake, lady fingers, sweetened mascarpone cream, whipped cream 8

prepared by Bristol Harbour's Pastry Chef Paul Piorkowski

We're proud to feature fresh, natural and sustainable ingredients from local providers whenever possible, including:

*Wegmans Organic Farm | Heron Hill Winery | Finger Lakes Coffee Roasters
Cheshire Farms Creamery | Bolton Hydroponic Farm*

Please make your server aware of any allergies or restrictions

To help us best serve you, parties over 6 may not have individual checks

*We are a cashless venue
Visa, MasterCard, Discover &
American Express are accepted*

**BRISTOL
HARBOUR**

*If you wish to leave a tip,
it must be paid by
credit or debit card*

CORDIALS

CORDIALS & LIQUEURS

Bailey's Irish Cream
hazelnut, vanilla, cream 8

Amaretto Disaronno
almonds, apricots, cherries 9

Solerno Blood Orange Liqueur
citrus, lemon, bitter orange 9

Galliano
vanilla, anise 10

Drambuie
honey, cloves, scotch 10

Tia Maria
coffee beans, vanilla, sugar 10

Romana White Sambuca
anise, elderberries 10

Frangelico
nutty, cocoa, vanilla 10

Grand Marnier
bitter oranges, cognac 11

Cointreau
sweet oranges, liqueur 11

Chambord
black raspberries, black currant, vanilla 12

SINGLE MALT SCOTCH

Glenlivet 'Nadurra' 16 Year
american oak, vanilla, ripe fruits 22

Glenlivet 12 Year
pineapple, balanced, smooth 16

Macallan 12 Year
cinnamon, nutmeg, plums 18

BOURBON, RYE & WHISKEY

High West 'American Prairie' Whiskey
caramel, sweet vanilla, apple 10

Knob Creek
caramel, vanilla, cinnamon 11

Woodford Reserve
sweet honey, vanilla, spicy oak 11

High West 'Rendezvous' Rye
cinnamon, clove, peppermint 12

High West 'Barrel Select' Limited Release
rich, bitters, spicy oak 16

PORT

Taylor Fladgate Tawny Port
rich oak, mellow fruit 7

Sandeman 10 year Tawny Port
walnut, vanilla, black pepper 12

Sandeman 20 Year Tawny Port
vanilla, honey, hazelnut 16

COGNAC & BRANDY

Paul Masson VSOP Brandy
vanilla, grapes, oak 7

Courvoisier VSOP Cognac
toasted almonds, peaches, stone fruits 14

Rémy Martin VSOP Cognac
honey, vanilla, red fruit 16

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HARBOUR