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# HOUSEMADE DESSERT

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## 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*

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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*

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*Please make your server aware of any allergies or restrictions*

*To better serve you, we are happy to split checks evenly, up to four ways*

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*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*

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# 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*

BRISTOL  
HARBOUR