

## Desserts & more...

### ◆ **Chocolate Thunder Cake**

Moist chocolate cake layered with chocolate mousse filling; drenched in a ganache of dark chocolate cream & shavings ~ decadent & rich! Try it ala mode!

### ◆◆◆◆ **Vanilla Bean Crème Brulee**

Classically prepared smooth creamy custard with a crisp sugary top ~ light and just right!

### ◆◆◆◆ **Carole's Bourbon Raisin Bread Pudding**

Homemade sweet bread custard finished with a Wild Turkey Honey Bourbon Sauce ala mode

### ◆ **CF's Cheesecake of the Day**

Buttery cheesecake baked in a graham-crust in a flavor of the day ~ just ask! Made for us by The Cheesecake Factory!

### ◆ **Deep Dish Home Baked Apple Pie**

Northern Spy apples baked in a buttery sugared crust; warmed & served ala mode with Vanilla bean Ice Cream

### ◆ **Patrick's Cream Pie of the Day**

Chocolate, Banana, Coconut, Boston & even Lemon Meringue ~ just ask!

### ◆◆◆◆ **Florida Key Lime Pie**

A rich buttery graham crust filled with a classic key lime custard right from the sunny gulf coast ~ our own recipe!

### ◆ **Triple Chocolate Mousse Cup**

Ultra whipped chocolate mousse cup with Belgium choco-discs

### ◆ **Classic Hot Fudge Sundae**

Choice of Vanilla Bean, Chocolate, Butter Pecan, Rainbow Sherbet or Kona Coffee Ice Cream, rich Hot Fudge, Candied Walnuts ~ whipped & cherry!

### ◆ **Nana's Homemade Brownie Sundae**

Choice of Vanilla Bean, Chocolate, Butter Pecan, Rainbow Sherbet or Kona Coffee Ice cream, rich Hot Fudge, candied walnuts ~ all over a warmed dense-fudge Swiss Chocolate brownie ~ whipped & cherry!

### ◆◆◆◆ **Spanish Pine Nut Roll**

Light sponge cake filled with pure vanilla crème patisserie & topped with candied pine nuts & fresh whipped cream  
- Our Famous Homemade House Dessert!

### ◆◆◆◆ **Tablesideside Banana Foster for 2 or 3**

Our maitre'd will bring the house down with this personal preparation of a famous New Orleans dessert! Flambéed bananas tossed in liqueurs and sugars are served ala mode ~ memorable ending to your meal  
Even better with an after dinner drink!

◆ Ask about Chef Carole's Dessert Specials ◆

## After Dinner Drinks & Martinis

### ◆ **Godiva Chocolate Martini**

Stoli Vanil, Godiva Chocolate Liqueur, White Crème de Cacao

### ◆ **Almond Joy Martini**

Stoli Vanil, Malibu rum, Godiva dark, di Saronno Amaretto

### ◆ **Caramel Apple Martini**

Apple Pucker, Buttershot, vodka & cream

### ◆ **Classic Brandy Alexander**

Brandy, Crème de Cacao & cream with nutmeg

### ◆ **Creamy Grasshopper**

Crème de Menthe, Crème de Cacao & cream

### ◆ **White Russian**

Grey Goose Vodka, Kahlua & cream

### ◆ **Creamsicle Martini**

Stoli Vanil, Stoli Ohranj, Orange juice & cream

### ◆ **Double Shot Espresso Martini**

Godiva, Kahlua, Bailey's & Van Gogh Espresso  
~ shaken with fresh espresso

### ◆ **Godiva Raspberry Truffle Martini**

Stoli Blakberi, Godiva, Chambord & cream

### ◆ **German Chocolate Cake Martini**

Stoli Vanil, Frangelico & Kahlua ~ topped with a cherry

## Coffee & Tea

Fresh Roasted Coffee ~ Regular or Decaffeinated  
Served hot or over ice!

Our Espresso drinks are made fresh to order ~  
the true Italian way!

**Bigelow Hot Teas** — An assortment brought to you

**Espresso** — Regular or Decaffeinated

▶ Suggested Liqueur pairing — Sambuca

**Cappuccino** — Regular espresso, Steamed Milk

▶ Suggested Liqueur Pairing — Godiva

**Café Mochaccino** - Espresso Steamed Milk, Chocolate

▶ Suggested Liqueur Pairing — Chambord

**Hot Chocolate & Chambord**

### ◆ **Nutty Irishman Coffee**

Bailey's, Frangelico, Jameson and coffee  
topped with fresh whipped cream

### ◆ **Patrick's Irish Coffee**

Kahlua, Bushmill, Bailey's and coffee  
topped with fresh whipped cream

### ◆ **Mount Etna Coffee**

Kahlua, DiSaronno and coffee topped with  
whipped cream

### ◆ **Tablesideside Spanish Coffee**

Kahlua & Brandy flamed tablesideside, expertly mixed with  
a rich blend of coffee  
Finished with whipped cream

## Cordials

### Specialty Liqueurs

Baileys Irish Cream

Grand Marnier

Limoncello, Villa Massa

Godiva

Galliano

Frangelico

Kahlua

B & B

Drambuie

Tuaca

DiSaronno Amaretto

Tia Maria

"43"

Cointreau

Chambord

Sambuca, Romano Classico

Sambuca, Romano Black

Absinthe, Kubler

### Bourbon

Maker's Mark

Knob Creek

Basil Hayden

Baker's

Booker's

### Scotch

Glenfiddich

Glenlivet 12 Yr

Macallan 12 Yr

### Cognac

Hennessey

Courvoisier VS

Remy Martin VSOP

### Port

Cockburn's SP

Taylor Fladgate, 10 Yr

### Dessert Wine

**Robert Mondavi Moscato D'Oro**

Available by the half bottle

Patrick's Restaurant & Pub

550 Cranbrook Road

Cockeysville, Maryland 21030

410.683.0604

[www.patrickrestaurant.com](http://www.patrickrestaurant.com)

You must be 21 or older with ID to order any alcoholic  
beverage.

Please drink responsibly ~ we value your safety!