

Desserts

CHEF'S SEASONAL BREAD PUDDING

Rotating, Seasonal Selection 15

 Trentadue Chocolate Amore

ELI'S CHICAGO-STYLE CHEESECAKE

Mixed Berry Compote, Chantilly Cream 12

 Dolce by Far Niente

DOUBLE CHOCOLATE OREO BROWNIE

Chocolate & Caramel Sauces, Vanilla Ice Cream 15

 Sandeman 10 Yr Tawny Port

WHITE CHOCOLATE CRÈME BRÛLÉE

White Chocolate & Cinnamon, House-Made Biscotti,
Fresh Berries 12

 Inniskillin Ice Wine

CHOCOLATE PÂTÉ

Pistachio Crème Anglaise, Spun Sugar,
Mixed Berries, Toasted Pistachios GF 12

 Graham's Tawny Port 20 Yr

ICE CREAM & SORBET

Chocolate

Graham Cracker


Vanilla Bean

Sea Salt Caramel

Chef Select Featured Ice Cream & Sorbet

Served with House-made Biscotti 5

 Chocolate 'Tini

 "THE DUDE" Kahlua, White Chocolate Liqueur,
Vanilla Vodka

DESSERT MARTINIS \$15

BANANA NUT CRUNCH Mount Gay Eclipse, Giffard Coconut,
Baileys, Nocello, Banana Liqueur

CINCINNATI ICE CREAM SHOP Stoli Vanilla, Combiér Crème
du Mure, Giffard Crème de Cocoa, Baileys, Trader Vic's
Macadamia Nut, Cream

MINT CONDITION Stoli Vanilla, Tippy Cow Rum Cream,
Lavender Syrup, Peppermint

 Peterson's Signature Selections

Earn dining rewards! Join **Elite Club**.
Ask your server for details.

After Dinner Drinks

COFFEE DRINKS 12

Topped with whipped cream & shaved chocolate

CAFÉ COCO

Malibu Rum, Chocolate Liqueur, Macadamia Nut Liqueur

"THE DUDE"

Kahlua, White Chocolate Liqueur, Vanilla Vodka

IRISH ANGEL

Frangelico, Baileys Irish Cream

PETERSON'S COFFEE

Nocello, White Chocolate Liqueur

DESSERT WINES

Dolce by Far Niente 35

Inniskillin Ice Wine 40

Trentadue Chocolate Amore 15

PORT, MADEIRA & SHERRY

Graham's Tawny Port 20 Yr 20

Warre's Otima Port 10 Yr 12

Taylor Fladgate LBV Port 33

Taylor Fladgate Ruby 10

Sandeman 10 Yr Tawny Port 12

Sandeman Rainwater Madeira 10

Sandeman Armada Cream Sherry 10

COFFEE & TEA

HUBBARD & CRAVENS

FRENCH PRESSED COFFEE FOR TWO 15

Indonesian Beans served with House-made Biscotti

HUBBARD & CRAVENS

ESPRESSO AND CAPPUCCINO 7

HUBBARD & CRAVENS COFFEE 5

*Peterson's Special Blend Coffee
regular & decaf*

HUBBARD & CRAVENS TEA 5

*Jasmine, Citron Green, Chamomile,
Peppermint & Earl Grey*

Join us for an evening of Chef Exclusives and Premium Wines & Liquors! Upcoming dates online at: petersonsrestaurant.com/events.

Spirits

SMALL BATCH BOURBON & WHISKEY

1792 Small Batch 15	Castle & Key Wheated 20
Barrell Dovetail 30	Elijah Craig Toasted Barrel 17
Barrell Vantage 30	Elijah Craig Barrel Proof 20
Basil Hayden 20	Penelope Architect 25
Booker's 30	Sweetens Cove 65
Bulleit 16	Tin Cup 10 Yr 17
Castle & Key Small Batch 17	Whistle Pig 10 Yr 30
Castle & Key Restoration Rye 15	Willet Pot Still Reserve 20
	Woodford Reserve Double Oaked 24

SINGLE MALT SCOTCH

Balvenie Double Wood 12 Yr 25	Glenlivet 12 Yr 14
Balvenie Caribbean Cask 14 Yr 29	Glenmorangie 25 Yr 95
Balvenie Port Wood 21 Yr 75	Lagavulin 16 Yr 28
Cragganmore 12 Yr 21	Laphroaig 10 Yr 24
Glenfiddich 12 Yr 18	Macallan 12 Yr 30
	Macallan 18 Yr 115
	Oban 14 Yr 28

PREMIUM BLENDED SCOTCH

Chivas Regal 10
Johnnie Walker
Red 12
Black 16
Blue 95

IRISH WHISKEY

Bushmills White Label 12
Bushmills Single Malt 12 Yr 18
Tullamore Dew 12

Peterson's Gift Cards available on site and online.
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COGNAC & ARMAGNAC

Courvoisier VSOP 18

Maison Gelas VSOP 20

Kelt VSOP 25

Martell Blue Swift VSOP 20

Maison Gelas 8 Yr
Selection 16

Rémy Martin 1738 25

Rémy Martin VSOP 25

LUXURY POURS

Half Pour Available By Request

Courvoisier XO 50

Glenmorangie 25 Year 95

Hennessey XO 100

Kelt XO 50

Remy Martin XO 70

Ron Zacapa Centenario XO Gran Reserva Especial 50

SPIRIT FLIGHTS

Rotating selection of spirit tastings

Weekly Promos

MONDAYS

\$2 Chef Select Oysters

Half Price Select Bottles of Wine

WEDNESDAYS

Beer N' Burger Nite

\$5 Sliders & \$5 Beer Bottles

THURSDAYS

Half Price Select Bar Appetizers

Private Dining

Need a venue for your next lunch, dinner or cocktail party?

Group Events For 15-150
Catered & Custom Menus
Butler, Buffet & Sit Down

Contact: Events @
PetersonsRestaurant.com
Guest Services 317.598.8863

Thank You for choosing Peterson's!