

## THE CAROLINA DINING ROOM

### Desserts and Drinks



#### ***Ice Cream or Sorbet GF*** 8

Vanilla, Belgian Chocolate, Caramel Cone, Butter Pecan, Coffee or Seasonal Ice Cream; Lemon or Raspberry Sorbet

#### ***Mile-High Key Lime Pie*** 12

Made with Fresh Key Limes and topped with Meringue, Strawberries, Pineapple, Blackberries and Candied Macadamia Nuts

#### ***Pinehurst Brownie Sundae*** 10

Warm Double-Chocolate Brownie topped with French Vanilla, Belgian Chocolate Chip, and Caramel Cone Ice Creams, Hot Fudge, Caramel Sauce and Candied Pecans

#### ***Spiced Apple Cobbler GF*** 8

Vanilla Ice Cream and Candied Pecans

### COFFEE

***Espresso*** single 3.09 double 3.49

***Americano*** 3.09

***Latte*** 3.79

***Cappuccino*** 3.79

***Irish Coffee*** 9.25

Jameson Irish Whiskey, topped with Whipped Cream

***Pinehurst Coffee*** 9.25

Kahlúa, Bailey's, Frangelico and Grand Marnier, topped with Whipped Cream

***Ryder Cup Coffee*** 10.25

Kahlúa, Bailey's, Frangelico and Grand Marnier topped with Whipped Cream and Chambord Drizzle

**GF= Gluten Free**

All prices subject to tax and service fee.



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### After Dinner Drinks



#### **BOURBON/WHISKEY**

Bulleit Rye  
Jameson Irish Whiskey  
Bulleit  
Four Roses  
Elijah Craig Small Batch  
Jefferson Small Batch  
Knob Creek  
Basil Hayden  
Woodford Reserve  
Templeton Rye  
Bobby Jones, The Clover 4 yr.  
Bobby Jones, The Clover 10 yr.

#### **SINGLE MALT SCOTCH**

Glenfiddich 12 yr.  
Glenlivet 12 yr.  
Macallan 12 yr.  
Oban 14 yr.  
Lagavulin 16 yr.

#### **CORDIALS**

Disaronno Amaretto  
Kahlúa  
Sambuca  
Frangelico  
Baileys  
Grand Marnier  
B&B  
Pernod

#### **COGNAC**

Courvoisier VS  
Courvoisier VSOP  
Rémy VSOP

#### **PORT**

Warre's Heritage Ruby  
Graham's Six Grapes  
Fonseca LBV  
Warre's Otima 10 yr.  
Graham's 20 year

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