

DESSERTS

DANIEL'S SPECIAL BERRIES

Chocolate dipped strawberries, filled with
Grand Marnier 10

VANILLA BEAN CRÈME BRULÉE

Flamed sugar crust, fresh berries 8

SEASONAL FRUIT TART

Caramel sauce, vanilla ice cream 9

VALRHONA CHOCOLATE CAKE

Served warm, molten center, vanilla ice cream 11

COCONUT FUDGE SUNDAE

Daniel's original 8

NEW YORK-STYLE CHEESECAKE

Fresh seasonal berries 9

OLYMPIC MOUNTAIN ICE CREAM or SORBET

With housemade cookies 6

COFFEE

Starbucks Fresh Brewed Drip	3
Starbucks Decaf	3
Tazo Tea	3
Espresso	4
Latte	4
Mocha	5

COFFEE WITH SPIRITS

Coffee Daniel's Drambuie, Grand Marnier, Daniel's whipped cream	9
Lakeview Coffee Bailey's, Kahlua, Daniel's whipped cream	9
Coffee John Henry Grand Marnier, Tia Maria, Daniel's whipped cream	10
VSOP Coffee Hennessy, Hot chocolate, Grand Marnier	10

AFTER DINNER COCKTAILS

Brandy Alexander Brandy, Dark Crème de Cacao, Half and Half	9
Grasshopper Green Crème de Menthe, White Crème de Menthe, Half and Half	9
Mud Slide Vodka, Kahlua, Baileys Irish Crème	9
White Russian Vodka, Kahlua, Half and Half	9
Golden Cadillac Galliano, Crème de Cacao, Half and Half	10
Rusty Nail Scotch, Drambuie	10
Stinger Courvoisier V.S., White Crème de Menthe	10
Toasted Almond Amaretto, Kahlua, Half and Half	10
B-52 Kahlua, Baileys Irish Crème, Grand Marnier	12
Beautiful Grand Marnier, Courvoisier V.S.	12

Rare and Selected Spirits

GRAPPA

Jacapo Poli Sarpa	12
Jacapo Poli Muscato	34

PORT

Ruby

Sandeman's "Founders Reserve"	8
Taylor Fladgate and Yeatman LBV 2001	8
Graham's Six Grapes	8
Dow's Vintage Port, 1985	24

Tawny

Graham's 10 Year	10
Porto Rocha 20 Year	17
Porto Rocha "Colheita" 1977, Vintage Tawny	25
Graham's 30 Year	26
Porto Rocha 40 Year	34
Porto Rocha "3 Centuries"	40

DESSERT WINE

Ste. Chapelle Reserve Reisling Ice Wine	11
Hedges "Red Mountain Limited" Port Style Wine	12
Kiona Winery, Chenin Blanc Ice Wine	17
Alexandria Nicole Syrah Ice Wine	24

LIQUERS

Frangelico	9
Grand Marnier	12
Grand Marnier 100 year	26
Grand Marnier 150 year	38
Kahlua	8
Mataxa	9
Sambuca	9
Tuaca	11

COGNAC / BRANDY

Armagnac Montal X.O.	30
Courvoisier V.S.	12
Courvoisier V.S.O.P.	15
Courvoisier X.O.	40
Germain Robin X.O.	35
Hennessy Paradis	80
Hennessy Richard 1 ½ oz.	225
Hennessy V.S.	12
Hennessy V.S.O.P.	16
Hennessy X.O.	45
Hine Rare	18
Kelt V.S.O.P.	22
Kelt X.O.	50
Leriché V.S.	10
Martell Cordon Bleu	38
Martell X.O.	45
Remy Martin Extra	95
Remy Martin Louis XIII 1 ½ oz.	195
Remy Martin V.S.O.P.	15
Remy Martin X.O.	45

Winemaker Events

Experience the Marriage of Food and Wine at one of our Educational Winemaker Dinner Series Events. Enjoy a unique wine experience where guests join our featured winemaker for an intimate educational segment followed by a five course dinner expertly paired with wine.

Time: 6:00pm
Light Hors d'oeuvres and Seminar
7:30pm Dinner Seating

September 14th
McCrea Cellars
Daniel's Broiler, Lake Union

November 4th
Long Shadows Vintners
Daniel's Broiler, Bellevue

December 2nd
Holiday Champagne Event
Daniel's Broiler, Bellevue

For reservations or more information, please contact the Wine Events Coordinator at vintagelounge@schwartzbros.com or 425-462-4662.

Fine Spirits Events

Experience the Marriage of Food and Fine Spirits at one of our Fine Spirits Events at Daniel's Broiler. Guests will learn about the featured spirit of the evening, which will be paired with a multi-course gourmet meal. The events will feature speakers such as David Mays, Ari Shapiro (Master of Whiskey), Tom Bulleit and Simon Brooking.

Time: 6:30pm

September 15th
Seattle Stampede featuring
Whiskeys from the west of the Rockies
Daniel's Broiler, Lake Union

September 22nd
Bourbon Heritage Month featuring
the Small Batch Collection
Daniel's Broiler, Lake Union

October 19th
The Johnnie Walker Collection of Scotch
Daniel's Broiler, Leschi

November 16th
Whiskeys of the World
Daniel's Broiler, Lake Union

For reservations or more information, please contact the Beverage Manager at bmiller@schwartzbros.com or 206-621-8262.

Daniel's uses a Standard 2 ounce pour