



Additional Offerings

Joe Badali's
RISTORANTE
ITALIANO & BAR

AFTER DINNER SPECIALTIES

**NOT JUST FOR AFTER DINNER
2 OZ. MINIMUM | 6.99**

MIKE'S MAGIC ELIXIR

Baileys, Grand Marnier and Kahlua with a splash of coffee
in a cognac snifter

BADALI'S SPECIAL

Frangelico, Amaretto Disaronno and coffee topped with
whipped cream in a sugar rimmed glass

MONTE CRISTO

Kahlua and Grand Marnier served with coffee, whipped cream
in a sugar rimmed glass

SPANISH COFFEE

Kahlua and brandy served with coffee, whipped cream
in a sugar rimmed glass

AFTER EIGHT

Kahlua, green crème de menthe and dark crème de cacao
served with coffee, whipped cream in a sugar rimmed glass

BLUEBERRY TEA

Amaretto Disaronno, Grand Marnier and tea served in a cognac snifter

NAVAN BUTTERSCOTCH COFFEE

equal parts of Navan vanilla infused cognac, and butterscotch liqueur
topped off with fresh brewed coffee served with whipped cream
in a sugar rimmed glass

WIRED | 8.50

a 3 ounce pour of caffeine heaven
Skyy Vodka, Amarula Cream Liqueur and chilled espresso shaken
over ice and served in a chilled martini glass



DESSERTS

Share one or several. We know you'll enjoy the experience. All our desserts (except for the Gelato) are made right here at Joe Badali's.

The Gelato is purchased from Gelato Fresco, a local company that freezes only the freshest and best ingredients.

Fresh,
from **scratch**,
using the **best**
ingredients we
can find. **No**
preservatives
or additives.

TIRA MISU | 6

Our housemade version of this classic Italian dessert is prepared with fresh mascarpone cheese and lady fingers soaked in Kahlua, Amaretto and Espresso. A must for the uninitiated and a comfort to the savvy.

CHEESECAKE WITH SEASONAL BERRIES | 6

A smooth rich cheesecake on a graham cracker crust topped with seasonal berries and our housemade berry coulees.

A STUDY OF CHOCOLATE | 7

A multi layered chocolate and chocolate fudge cake with Italian chocolate buttercream.

MILE HIGH LEMON MERINGUE | 6

A fresh lemon tart with a heaping pile of meringue!

GELATO AND ICES | 6

Classic Italian ice cream made here in Toronto by Gelato Fresco. You get two scoops so pick any two of the following flavours: Tahitian Vanilla, Lindt Double Chocolate and Mango or Raspberry Ice.



STEEPED TEA

OUR FAVOURITES

Spiced Chai
Earl Grey
Noble Earl Grey Green
Peppermint (Decaffeinated)
English Breakfast
Ginseng (Decaffeinated)
Apple Cinnamon
Orange Pekoe
Orange Pekoe (Decaffeinated)
Green Peach
Darjeeling
Green Tea
Honey Lemon

ORGANICS

Blueberry White Blend
Vanilla Infusion Rooibos
Earl Grey (Black Tea)
Green Orange Blossom Guava

\$2.50

CAPPUCCINOS

\$3.95

ESPRESSO

\$3.50

CAFÉ AU LAIT

\$3.95

COGNAC AND BRANDY

1 OUNCE SERVING

- Courvoisier V.S.O.P. | 8
- Remy Martin V.S.O.P. | 8
- Grand Marnier | 8
- Navan (vanilla infused cognac) | 8
- Hine Cigar Reserve | 20
- Courvoisier X.O. | 20
- Remy Martin X.O. | 20
- Hennessey X.O. | 20
- Grand Marnier Cuvee du Cent Cinquanteaire | 20

ARMAGNAC

- Samalen's | 8

PORTS

2 OUNCE SERVING

- W. & J. Graham's L.B.V. | 8
- Taylor Fladgate (20 Year Old) | \$14
- '01 Taylor Fladgate "Vargellas" Porto | \$20

Bottle Service

- W. & J. Graham's "Six Grapes" Reserve 750 ml | 55

TEQUILA

1 OUNCE SERVING

- Patron Anejo | 14

GRAPPA

2 OUNCE SERVING

- Bottega | 9
- Monovitigno Stradivarius Moscato | 9
- Castello Banfi Grappa Di Brunello | \$15

SCOTCH WHISKY

SINGLE MALT

1 OUNCE SERVING

- Aberlour 10 year old | 6
- Glenkinchee 10 year old | 6
- The Glenmorangie 10 year old | 6
- Laphroaig 10 year old | 6
- Talisker 10 year old | 6
- Bowmore 12 year old | 6
- Cragganmore 12 year old | 6
- Glenfiddich 12 year old | 6
- The Glenlivet 12 year old | 6
- Oban 14 year old | 10
- Dalwhinnie 15 year old | 8
- Lagavulin 16 year old | 9
- The MacCallan Cask Strength | 13

BLENDED

1 OUNCE SERVING

- J & B | 6
- Ballantines | 6
- Chivas Regal | 6
- Johnnie Walker Red Label | 6
- Johnnie Walker Black Label | 6
- Johnnie Walker Gold Label | 7

KENTUCKY STRAIGHT BOURBON

1 OUNCE SERVING

- Baker's 7 year old | 6
- Jim Beam | 6
- Knob Creek | 6
- Maker's Mark | 6
- Wild Turkey | 6

DESSERT MARTINIS

THE NIRVANA

$\frac{3}{4}$ ounce of Navan (vanilla infused cognac)
 $\frac{3}{4}$ ounce of Appleton rum
1 tablespoon of gingerbread syrup
and a splash of ice cold milk
shaken frothy and served in a chilled martini glass



THE WILD TIRA MISU

1 ounce of Amarula Cream Liqueur
1 ounce of Absolut Vanilia
 $\frac{1}{2}$ ounce of white Crème De Cacao
 $\frac{1}{2}$ ounce of Amaretto
Shaken over ice and served straight up in a chilled Martini glass
Chocolate wafer garnish

\$8.50

Plus applicable taxes