

Desserts

<i>Whipped Tiramisu</i> -- garnished with chocolate-covered espresso beans.	5.95
<i>Sour Cream Pound Cake</i> -- dark rum glaze, whipped cream.	5.95
<i>Crème Brûlée</i> -- caramelized sugar, garnished with fresh berry.	5.95
<i>Carrot Cake</i> -- pecan fondant layers, cream cheese frosting.	5.95
<i>New York Cheese Cake</i> - graham cracker crust, traditional cheesecake.	5.95
<i>Flourless Mocha Fudge Torte</i> -- whipped cream, strawberry-amaretto sauce.	5.95
<i>Fruit Crisp</i> - seasonal fruit & toppings served with vanilla ice cream.	5.95
<i>Ice Cream</i> - ask about our seasonal offerings. Scoop.....	1.95

Beverages

<i>Coffee</i>	2.00	<i>Café Latte Decaf</i>	3.50
<i>Decaffeinated Coffee</i>	2.00	<i>Iced Tea</i>	2.00
<i>Espresso</i>	3.00	<i>Assorted Hot Teas</i>	2.00
<i>Espresso Decaf</i>	3.00	<i>Milk, Juices, Soda</i>	2.00
<i>Cappuccino</i>	3.50	<i>San Pellegrino</i>	3.50
<i>Cappuccino Decaf</i>	3.50	<i>Acqua Panna</i>	3.50
<i>Café Latte</i>	3.50		

Dessert Wines

These wines serve as a delicious accompaniment to our homemade desserts or are simply an elegant dessert in themselves.

	<u>Bottle</u>	<u>Glass</u>
<i>Sauternes, Pineau Du Ray, France.....(375ML)</i>	24.00	6.00
<i>Chateau Pajzos Tokaji, 3 Puttunyas, Hungary</i> (375ML)	44.00	12.00
<i>Viognier, "Late Harvest", Jones of Washington.....</i> (375ML)	36.00	10.00
<i>Elysium, Quady, Black Muscat, California.....</i> (375ML)	24.00	6.00
<i>Chateau de Caladroy Muscat de Rivesaltes France.....</i> (375ml)	32.00	8.00

Port

<i>Graham's, Six Grape, Portugal.....</i> 8.00	<i>Taylor Fladgate, LBV, '05.....</i> 10.00
<i>Cockburn's Ruby Red</i> 13.00	<i>Neiport, Vintage, Portugal.....</i> 11.00
<i>Croft Reserve Tawny Porto.....</i> 10.00	

Sake

<i>Kikusui Junmai Ginjo.....</i> 9.00	<i>Tyku Cucumber Sake.....</i> 11.00
<i>(Crisp & Comfortably Dry)</i>	<i>(Light and Refreshing with Smooth Finish)</i>



M's Pub

*Reservations Honored -- Open seven days a week
20% added for parties of eight or more -- Smoking allowed on the
patio only.*

M's Pub uses only trans-fat free oils.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

No checks accepted

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