



Dessert Menu

Desserts

Rustic Pear Tart 10

Served with vanilla ice cream and topped with a caramel drizzle

Flourless Chocolate Cake 10

Topped with house-made whipped cream and fresh berries

Crème Brûlée 10

Vanilla bean Crème Brûlée topped with fresh berries

**Ask your server about our daily ice cream & sorbet selections*

French Press Coffee 5

Sumatra

Bold body, medium roast coffee with notes of earthy, creamy chocolate

Ethiopian

Mild body, light roast coffee with notes of earthy cherry and strawberry

Kenya AA

Bold body, medium dark roast coffee with notes of peach blossom, orange zest, and black tea

Guatemala

Mild body, medium roast coffee with notes of cherry, chocolate, and baking spice

Mexican ~ Decaf

Mild body, medium roast coffee with notes of cocoa and walnut

Dessert Cocktails

Espresso Martini 13

Stoli Vanil, Kahlua, Sumatra coffee, Baileys

Chocolate Martini 13

Stoli Vanil, Godiva Dark Chocolate liqueur, Crème de Cacao

Coconut Martini 13

Stoli Vanil, Malibu Rum, Coco Lopez

White Russian 11

Kahlua, New Amsterdam Vodka, Milk

Specialty Tea 4

Earl Grey

Organic blend of black tea & natural oil of bergamot

Imperial Green

Organic green tea

English Breakfast

Organic black tea

Chai

Organic blend of black tea, cinnamon, cloves, cardamom, and orange peel

Decaf Tea 4

Peppermint

Peppermint leaves

Chamomile Flowers

Organic Egyptian chamomile flowers

Ginger-Lemon

Rooibos African Red

Rooibos from South Africa