

## DESSERTS

### **Strawberry Cream Cheese Cobbler** 7.50 🌿

vanilla ice cream

### **Cinnamon Crème Brûlée** 7.50 🌿

snickerdoodle macarons

### **Warm Chocolate Bundt Cake** 7.50

strawberry ice cream

### **Boston Cream Pie** 7.50

### **Passion Fruit Cheesecake** 7.50

tropical fruit compote

### **Milk Chocolate & Peanut Butter Mousse Parfait** 7.50 🌿

### **Soft Serve Boardwalk Custard** 4.95 🌿

additional flavor available

### **Bon Bons** 5.50 🌿

4 bite sized scoops of ice cream dipped in chocolate

### **Coffee** 3.25

cafe britt costa rica; small-batch, hand-roasted coffee

## WINE & PORT

**Michele Chiarlo “Nivole” Moscato d’Asti** 9.50 (6 oz), 19 half bottle

**Lustau “Capataz Andrés” DeLuxe Cream Sherry** 9.00

**Taylor Fladgate Late Bottled Vintage Port, 2009** 8.50 (2.5 oz)

**Quinta do Noval 10 Year Old Tawny Port** 10.95 (2.5 oz)

**Fonseca “Guimaraens” Single Quinta,  
Vintage Port, 1995** 12.00/45 half bottle

🌿 can be prepared without gluten

Before placing your order, please inform your server if a person in your party has a food allergy. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.