

SIGNATURE DESSERTS

Featured Dessert - ask your server

Boston Cream Pie chocolate sauce, rum caramel sauce, toffee almond crunch 8.50
Fonseca 10 Yr. Tawny Port 11.95 glass

Warm Chocolate Pudding Cake 8.50 🌿
vanilla ice cream, chocolate sauce, coconut almond macaroon
Taylor Fladgate Late Bottled Vintage Port, 2009 9.25 glass

Key Lime Pie lime cream, pomegranate sauce 7.95
Heinz Eifel Eiswein 10.50 glass

Belgian Chocolate Mousse Parfait smooth and creamy with no sugar added 6.95 🌿
Fonseca 10 Yr. Tawny Port 11.95 glass

Cheesecake featured topping 8.50
Fonseca 10 Yr. Tawny Port 11.95 glass

Bananas Foster bananas in hot rum caramel sauce, vanilla ice cream 6.95
Fonseca 10 Yr. Tawny Port 11.95 glass

Sorbet & Fruit blood orange sorbet, fresh fruit, almond cookies 6.95
Michele Chiarlo, Moscato d'Asti "Nivole" 11.50 glass

Ice Cream & Sorbet 5.95 🌿
enjoy a single flavor or up to three flavors - vanilla, coffee, chocolate or sorbet

Three Bon Bons bite size scoops of ice cream dipped in chocolate 3.95

*Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

LIQUID DESSERTS

Espresso Martini Kahlua, Baileys Irish Cream, Stoli Vanil, espresso 11

Mexican Coffee Patrón X/O Café, cinnamon, coffee and whipped cream 9

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server.

🌿 *can be prepared without gluten*