

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 10.95 glass

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

Key Lime Pie lime cream, pomegranate sauce 7.95
Jorge Ordonez, Malaga #2 8.50 glass

Belgian Chocolate Mousse Parfait smooth and creamy with no sugar added 6.95 🌿
Fonseca 10 Yr. Tawny Port 10.95 glass

Cheesecake featured topping 8.50
Jorge Ordonez, Malaga #2 8.50 glass

Bananas Foster bananas in hot rum caramel sauce, vanilla ice cream 6.95
Fonseca 10 Yr. Tawny Port 10.95 glass

Sorbet & Fruit blood orange sorbet, fresh fruit, almond cookies 6.95
Michele Chiarlo, Moscato d' Asti "Nivole" 9.00 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

Food Allergies? If you have a food allergy, or specific dietary requirements or preferences, please speak to the owner, manager, chef or your server.

🌿 *can be prepared without gluten*