

DESSERT DRINKS

COFFEE, TEA, & MILK

COFFEE \$2.25

TEA / SPECIALTY TEA \$2.25

ESPRESSO \$2.50

DOUBLE ESPRESSO \$2.95

CAPPUCCINO / CAFFÈ LATTE \$3.55
substitute almond milk .75

MILK \$2.75

SPECIALTY COFFEES \$10, 1.5oz

SPANISH COFFEE

Brandy, Kahlúa, coffee,
whipped cream

B-52

Grand Marnier, Kahlúa,
Bailey's, coffee,
whipped cream

BLUEBERRY TEA

Grand Marnier, Amaretto, tea

MONTE CRISTO

Grand Marnier, Kahlúa,
brandy, coffee,
whipped cream

IRISH

Jameson Irish Whiskey,
coffee, whipped cream

LIQUEURS / DIGESTIVES 1oz

**Sambuca / B&B / Drambuie / Amaretto / Frangelico
Limoncello / Strega / Amaro Montenegro** \$7.00

Nonino Quintessentia Amaro \$9.00

Grand Marnier \$9.00

Grappa \$8.00

ACQUAVITI E DISTILLATI

PORT 2oz

Taylor Fladgate L.B.V. \$8.00

Taylor Fladgate 10 year \$10.00

COGNAC 1oz

Courvoisier V.S. \$10.00

Hennessy V.S.O.P. \$10.00

Remy Martin V.S.O.P. \$14.00

DESSERT

CHEESECAKE

White chocolate raspberry cheesecake \$7.95

CARROT CAKE

Carrot cake with pineapple, coconut, walnuts, cashews & almonds layered & iced with cream cheese & honey icing (may contain peanuts) \$7.95

TIRAMISU

Layers of espresso & liqueur soaked biscuits & mascarpone cheese \$7.95

CHOCOLATE SOUFFLÉ CAKE

House made warm chocolate soufflé cake \$7.95
add vanilla or chocolate ice cream \$2.00

TARTUFO

Tartufo Royale – decadent chocolate ice cream with a vanilla centre \$5.50

SORBET

Ask your server – dairy free \$5.25

ICE CREAM

French Vanilla OR Chocolate \$4.95

CRÈME BRULÉE

The traditional creamy egg custard, crunchy caramel glaze \$7.95

VEGAN DESSERTS \$6.95 each

All of our vegan desserts are:

Organic / Certified Vegan / Gluten Free / Raw / Soy Free / Processed Sugar Free / Additive & Preservative Free

DARK CHOCOLATE CUP

Cocoa butter, coconut oil, cocoa powder, agave

**contains nuts*

TIRAMISU CUP

Almonds, pecans, cashews, coconut cream, dates, coffee, cocoa powder, coconut oil, vanilla

**contains nuts*

SEASONAL CHEESECAKE

Please ask your server

**may contain nuts*