

DESSERT

SEASONAL CHEESECAKE

Please ask your server 7.95

TIRAMISÙ

House-made with layers of coffee & liqueur soaked biscuits & mascarpone cheese 7.95

CARROT CAKE

Carrot cake with pineapple, coconut, walnuts, cashews & almonds layered & iced with cream cheese & honey icing 7.95

**contains nuts*

CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze 7.95

CHOCOLATE SOUFFLÉ CAKE

House made warm chocolate soufflé cake 7.95

add vanilla or chocolate ice cream 2.00

SORBET

Please ask your server 5.25

ICE CREAM

Chocolate or Vanilla 4.95

VEGAN DESSERTS

our vegan desserts are organic, certified vegan, gluten-free, raw, soy free, processed sugar free, additive & preservative free

TIRAMISU CUP

Almonds, pecans, cashews, coconut cream, dates, coffee, cocoa powder, coconut oil, vanilla 6.95 **contains nuts*

SEASONAL VEGAN CHEESECAKE

Please ask your server 6.95 **contains nuts*

COFFEE & TEA

COFFEE / TEA 2.50

ESPRESSO 2.50 / double 2.95

LATTE/CAPPUCCINO 3.55
substitute plant based milk add .75
**served with almond biscotti*

AQUAVITI E DISTILLATI

PORT 2 oz
Taylor Fladgate L.B.V 8.00
Taylor Fladgate 10 year 10.00

COGNAC 1 oz
Courvoisier V.S. 10.00
Hennessy V.S.O.P 10.00
Remy Martin V.S.O.P. 16.00
Remy Martin X.O. 25.00

AMARO NONINO QUINTESSENTIA 1 oz 10.00

SPECIALTY COFFEES 1 oz \$7

SPANISH

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