



Dessert Menu

*Spent Grain Brownie Skillet **

Dark chocolate spent grain brownie, vanilla ice cream, chocolate sauce, toasted pecans, whipped topping (contains nuts) - \$7

*Fried Bananas **

Bananas and honey marinated jackfruit wrapped and fried, caramel sauce, caramel ice cream - \$7

*Strawberry Rhubarb Cobbler * •*

Strawberry rhubarb filling topped with cardamom and pecan streusel, vanilla ice cream - \$7

Passionfruit Crème Brulee •

Passionfruit infused Crème Brulee, French butter cookies, fresh blueberries - \$7

Honey Caramel Cake

Honey cakes layered with dulce de leche, Frosted Flakes™ ice cream, caramel sauce, caramel corn - \$7

No Sugar Added Cheese Cake (D)

No sugar added cheesecake with fresh berries - \$7

White Chocolate Matcha Flan (V / GF)

White chocolate and matcha custard in a spun sugar sphere, lemon syrup, white chocolate crumble, glazed cherries - \$8

Gelato (GF)

Vanilla or chocolate - \$4

House-made Ice Cream (GF)

Salted Caramel or seasonal Chef's flavor - \$4

Sorbet (GF/V)

Seasonal Chef's flavor - \$4

***Please allow additional time for "cooked to order" items
•Not available for curbside pickup**

Menu date: April 2022



Dessert Drink Menu

After Dinner Drinks

Hot Apple Pie \$7

Tuaca Liqueur, Hot Apple Cider, Whipped Cream, Cinnamon Stick garnish

Coffee Nudge \$8

Kahlua, White Crème De Cacao, Christian Bros Brandy, topped with hot coffee & whipped cream

Irish Coffee \$8

Jameson Irish Whiskey, sugar, topped with hot coffee & whipped cream

B-52 Coffee \$8

Baileys Irish Cream, Kahlua, Grand Marnier, topped with hot coffee & whipped cream

Chocolate Martini \$7

Absolut Vanilla, Irish Cream, White Crème de Cacao, chocolate syrup, half & half, served in a chocolate swirled martini glass

Cordials

- * *Grahams Port 10yr* \$7
- * *Grand Marnier* \$7
- * *Drambuie* \$8
- * *Amaretto DiSaronno* \$6
- * *Kahlua* \$6
- * *Bailey's Irish Cream* \$7
- * *Hennessey Cognac* \$7

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