

DESSERT MENU

OUR DESSERTS ARE HOUSE MADE DAILY BY OUR PASTRY CHEF
CYNTHIA BURKE

★ ★ ★ DESSERTS ★ ★ ★

GELATO TASTING ... 8.00

*House made Gelato, Rotating Flavors ask your server for our
fresh flavors*

FLOURLESS CHOCOLATE RASPBERRY TORT ... 8.00

Flourless Tort, Fresh Raspberries, Whipped Cream

BEIGNETS ... 6.00

*A New Orleans staple, Blueberry Compote, Chocolate
Ganache*

SALTED CARAMEL CHEESECAKE ... 8.00

Whipped Cream

CHOCOLATE MOUSSE CAKE ... 8.00

Whipped Cream, Seasonal Berries

GELATO & ROOT BEER FLOAT ... 6.00

*Your Choice of House Gelato with Natrona Bottling Root Beer,
Whipped Cream*

★ ★ ★ AFTER DINNER CORDIALS ★ ★ ★

IRISH COFFEE ... 5.00

CAFÉ AMARETTO ... 5.00

ESPRESSO STOUT ... 4.50

FRANGELICO & COFFEE ... 5.00

BRANDY ALEXANDER ... 5.00

★ ★ ★ COFFEE ★ ★ ★

COLUMBIAN ROAST ... 2.75

COLUMBIAN ROAST DECAF ... 2.75

ESPRESSO SHOT ... 2.50

CAPPUCCINO ... 3.50

LATTE ... 3.50