

Dessert Menu

- Coconut Crème Brulee** \$10
french style custard made with coconut milk
caramelized sugar, fresh fruit
- Warm Chocolate Lava Cake** \$10
rich chocolate cake with a warm flowing center
vanilla bean gelato, cabernet reduction
- Molten Chocolate Chip Cookie** \$9
hot baked-to-order cookie in a ceramic dish
vanilla bean gelato, chocolate and caramel sauce
- Brownie à la Mode** \$9
hot baked-to-order spiced chocolate brownie
salted caramel gelato, chocolate sauce
- Apple Cobbler** \$10
fresh apples baked served warm with vanilla ice cream
- Lemon Cream Cake** \$9
Butter layer cake, whipped cream, fresh berries
- Gelato Trio** \$9
choice of vanilla, chocolate, or sea salt caramel
- Sorbetto** \$9
choice of lemon or mango

Latté and Espresso

Latté	\$5
Mocha	\$5
Cappuccino	\$5
Espresso	\$3.5
Coffee	\$3
Dammann Tea	\$4

Add Shot of Espresso \$2

Hot Beverages

Cypress Irish Coffee	\$12
coffee, sugar cube & Irish whiskey	
Jamaican Coffee	\$12
dark rum, kahlua	
Mexican Coffee	\$12
kahlua, tequila	
Chip Shot	\$12
baileys, tuaca	
Keoke Coffee	\$12
brandy, kahlua, crème de cacao	
Bailey's & Coffee	\$10
Kahlua & Coffee	\$10
Beautiful	\$12
grand marnier, courvoisier	

Dessert Wine & Port

Cht. Pineau du Rey, Sauternes	\$12
Dows LBV, Porto	\$8
Dows 10 Year, Tawny Porto	\$10
Graham's 10 Year, Tawny	\$10
Dows 20 Year, Tawny Porto	\$14
Graham's 20 Year, Tawny	\$15