

SEASONAL FRUIT CRISP

the season's finest ingredients...baked to perfection
with an oatmeal crumb topping.
served with vanilla ice cream and fresh whipped cream 6.99
ask your server for today's selection...

CREAMSICLE CHEESECAKE

a play off the old childhood favorite...house made orange syrup blended with
Alex's creamy cheesecake ...served with fresh whipped cream and finished
with Grand Marnier macerated oranges 7.50

MOLTEN CHOCOLATE CAKE *

a rich chocolate cake with a gooey molten center,
served with vanilla ice cream and caramel and fudge sauces 6.75

VANILLA BEAN CRÈME BRÛLÉE *

the classic sugar crusted custard, finished with fresh whipped
cream and a lemon lavender shortbread cookie 6.50

CHOCOLATE PEANUT BUTTER MOUSSE PIE

it doesn't get any better than this!..delicious peanut butter mousse covered in
chocolate ganache and served in an oreo cookie crust. Garnished with fresh
whipped cream and fudge sauce 6.99

CHOCOLATE HAZELNUT MOUSSE CUP *

served with fresh whipped cream and candied hazelnuts 4.75

THE LOADED 'COOKIE MONSTER' SUNDAE

this 7 scoop masterpiece is loaded full of chocolate and vanilla ice cream, hot
fudge and caramel sauces and the best cookie EVER...full of chocolate chips,
white chocolate, butterscotch, caramel, and pretzels...
finished with fresh whipped cream and rainbow sprinkles 11.99
available as a single order 6.99

BISCOTTI

hand crafted biscotti, the perfect complement to your coffee
ask your server about our current selection 2.50

ICE CREAM *

your choice of vanilla, chocolate, and mint chocolate chip 4.95
ask your server about our specialty sorbet and ice cream flavors 5.50

*indicates a gluten free dessert

Pastry Chef Alex Crabe

COFFEES & TEAS

COFFEE	2.95	ESPRESSO	3.50
CAPPUCCINO	4.50	LATTE	4.50

PROUDLY SERVING ...

HARNEY & SONS FINE TEA 2.85

ask your server for our tea selections

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Stoli Vanilla, fresh brewed espresso and Kahlua
shaken and served straight up
in a martini glass 8.25

TIRAMISU

a cocktail version of the Italian favorite...
layers of Kahlua, Amaretto, Godiva chocolate liquor,
Bailey's, and a splash of half-and-half
dusted with cocoa powder,
served on the rocks 7.25

SPECIALTY COFFEES

REDWOODS

Kahlua Mocha Liquor,
Licor 43 and brandy 7.50

MEXICAN

Kahlua 7.50

KEOKE

Dark Cacao and brandy 7.50

IRISH

Jameson Irish Whiskey
and brown sugar 7.50

NUTTY IRISHMAN

Frangelico and
Irish Cream 7.50

JAMAICAN

Tia Maria 7.50