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**DESSERTS**

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**17 LAYER CHOCOLATE CAKE**

Rich Chocolate ganache with  
silky chocolate layers 12

**CARROT CAKE**

Walnuts, fresh carrots and raisins, cream  
cheese icing with a hint of cinnamon 10

**CHEESE PLATE**

Three cheeses from our selection of  
artisan cheeses with fresh fruit, nuts,  
preserves and crackers 10

**BEIGNETS**

Small squares of puffed fried dough tossed  
in powdered sugar, and served with a  
mocha dipping sauce 7

**INCREDIBLE COCONUT CAKE**

Layers of White Sponge Cake,  
Vanilla Buttercream Frosting, Coated  
in Shredded Coconut 10

**CRÈME BRÛLÉE**

Rich vanilla custard with a crisp caramel  
crust and fresh assorted berries 8

**FLOURLESS CHOCOLATE TORTE**

Rich chocolate torte, crème anglaise,  
strawberry, chantilly cream 10

**CHOCOLATE PEANUT  
BUTTER TORTE**

Devils food cake, peanut butter mousse,  
chocolate buttercream icing 10

**NUTELLA CRÊPES**

Delicate crêpes filled with Hazelnut, topped with fresh  
strawberries and housemade whipped cream 10

**COFFEE**

Regular & Decaf 3

**FLAVORED TEA**

Ask server for our  
seasonal flavors 3

**FRENCH PRESS**

Half 4.00 Full 7.50

**CAPPUCCINO 4**

ESPRESSO/DOUBLE 3 / 4

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**DESSERT COCKTAILS \$12**

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**FRENCH COFFEE**

Cointreau, Kahlúa, coffee, whipped cream

**CHOCOLATE SQUIRREL**

Disarrono, Frangelico, crème de cacao, cream, chocolate

**HEATH BAR MARTINI**

Baileys, Vanilla Vodka, Amaretto, Creme de cocoa, Butterschnapps, Toffee Dust

**ESPRESSO MARTINI**

Kahlua, Baileys, Mozart White Chocolate Vanilla Liqueur, Espresso

**WHITE CHOCOLATE TRUFFLE**

Godiva White Chocolate Liqueur, Rum Chata, White Creme de Cocoa