

## Dessert Menu

### Chocolate Chip Cannoli Cake \$12

Layers of vanilla cake filled with sweet ricotta cannoli cream, mini chocolate chips, and finished with whipped mascarpone.

### Mini Peanut Butter Explosion Cake \$12

Fudge brownies, velvety smooth peanut butter mousse and chocolate cake is topped with brownie chunks and peanut butter chips.

### Piña Colada Cheesecake \$12

Classic New York cheesecake infused with pineapple, cream of coconut, and rum on a graham cracker crust.

### Dark Chocolate Flourless Torte GF \$11

Rich flourless chocolate cake, raspberry coulis, and fresh whipped cream.

### Apple Empanada \$11

Light and flaky pastry filled with cinnamon-spiced apples, served warm with vanilla ice cream, and caramel drizzle.

### Key Lime Cake \$11

Tangy key lime mousse layered with white cake and sweetened cream cheese filling, finished with white chocolate curls.

### Strawberry Cream Pie \$10

Chilled strawberry cream pie with a delicate, airy strawberry mousse filling, finished in a buttery crust.

### Mississippi Mud Pie \$12

Rich cappuccino mouse poured into a signature chocolate cookie crust and topped with dark chocolate fudge.

## Night Cap

served with house biscotti

Coffee \$3

Hot Tea \$3

Espresso \$3/\$5

Latte \$5/7

Cappuccino \$5/7

### Port Wine

Warres Fine White \$8

Warres Otima 10 Year \$12

Dry Sacks \$10

Grahams 10 \$15

Grahams 20 \$24

### Espresso Martini \$14

Vanilla Vodka, St. George Espresso Liqueur, Kahlua

Frangelico \$8

Galliano \$8

Baileys \$8

Kahlua \$8

Drambuie \$8

Sambuca \$8