



Desserts

CHOCOLATE LAVA CAKE rich chocolate cake with a molten center of Callebaut belgian chocolate, served with premium vanilla ice cream and chopped pistachios	14.95
CHEESECAKE classic new york style cheesecake on a graham cracker crust, served with blueberry sauce and white chocolate shavings	13.50
CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries	12.50
WALNUT TURTLE PIE housemade caramel, walnuts and chocolate baked in a chocolate pie crust	13.50
CARROT CAKE three-layer cake with cream cheese frosting topped with a drizzle of dark rum caramel	11.95
FRESH BERRIES & CHANTILLY CREAM seasonal berries served with a side of housemade whipped cream	12.95
ICE CREAM & SORBET	10.95

Drinkable Desserts

BOURBON PEACH MARTINI Maker's Mark bourbon elegant balance of stone fruit and pear compote underlined with toasted almond	12.50
COCOA BRANCA Fernet Branca, Zaya 12-year old rum velvety blend of bittersweet cocoa layered with cool mint and eucalyptus	12.95
DARK CHOCOLATE TRUFFLE MARTINI Stoli Vanil, Frangelico rich dark chocolate with layers of vanilla bean, hazelnut and coffee	13.50
LATIN LATTE Patrón XO Café, Jameson irish whiskey layered velvety milk chocolate with nutty espresso undertones	13.50