



DESSERT

TRES LECHES

Drenched in a medley of three creamy milks and covered with a delectable whipped topping.

7.5

CRÈME BRULÉE CHEESECAKE

Crème brûlée layered and a-mingle with the lightest of cheesecakes.

Hand-fired and mirrored with burnt caramel.

7

CHOCOLATE NUT NUTELLA

The "flour" for this cake is roasted hazelnuts and almonds, so it's **gluten-free**.

Sandwiched with milk chocolate icing of Nutella.

7

TIRAMISU

Mascarpone and marsala flirting with pillows of coffee liquor soaked cake.

8

PASSION MANGO CHEESECAKE

Layers of smooth creamy passion fruit and mango infused cheesecake topped with tart passion fruit curd.

7.5

CARMEL APPLE GRANNY PIE

Melt-in-the-mouth shortbread crust piled with Granny Smith Apples and buttery caramel.

Served with vanilla bean ice-cream.

7.5



DESSERT

BLUEBERRY COBBLER CHEESECAKE

For a limited time only

Moist chunks of vanilla-bean cream cake and sweet swirls of berry compote mix meets the creamiest of White chocolate cheesecake, finished with pure whipping cream and dusted with white chocolate shavings...all speckled with infused dried blueberries.

8

SALTED CARAMEL VANILLA CRUNCH

Light, buttery vanilla-flecked cake has waves of caramel cake and layered with salted caramel crunch and a creamy custard layer.

7.5

CHOCOLATE CAKE

A mouthful of chocolate pudding between two layers of dark, moist chocolate cake.

A la mode add \$2

7

KEY LIME PIE

Authentic Florida Key Lime tartly refreshing in a granola crust.

7.5

PERUVIAN CHOCOLATE BROWNIE

Dense and fudgy with a chewy crust. This sustainably sourced Peruvian chocolate is deep and rich in flavor. Served a la mode.

7

VANILLA BEAN ICE CREAM

Velvety smooth, creamy and flavorful vanilla bean ice cream topped with chocolate syrup and fruit.

5