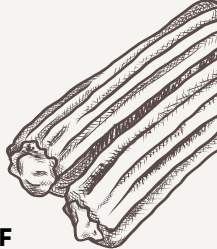


# *The* Desserts



## **NEW YORK CHEESECAKE \$11 GF**

Homemade raspberry coulis with whipped cream.

## **CHURROS \$11 GF**

Deep-fried gluten free batter topped with cinnamon sugar and caramel.

## **MANGO SORBET \$6 GF + VEGAN**

Mango puree. Light and refreshing.

## **CRÈME BRÛLÉE \$10 GF**

Rich and creamy custard base, topped with caramelized sugar.

## **CHOCOLATE TORTE \$10 GF**

Homemade raspberry coulis. Rich and delicious.

## **AFFOGATO \$5.50 GF**

Vanilla ice cream topped with a Nespresso shot.

**ADD 1OZ BAILEYS OR FRANGELICO \$11**



# time to warm up

## **B52 COFFEE \$11**

Hot coffee, Irish cream, Kahlua, and Grand Marnier, topped with whipped cream.

## **IRISH COFFEE \$11**

Hot coffee, Irish whiskey, sugar and whipped cream.

## **SPANISH COFFEE \$11**

Hot coffee, Rum, Kahula, Triple Sec, sugar.

## **MONTE CRISTO \$11**

Hot coffee, Kahlua, and Grand Marnier, topped with whipped cream.

## **NESPRESSO \$2.95-\$3.95**

Americano      Cappuccino

Espresso      Latte

Our coffee is imported directly from a local family grower and roaster located in San Pedro La Laguna, Guatemala. All net proceeds benefit the registered Canadian charity Project Maltioxinem; supporting young women and girls achieve their dreams of a higher education by providing high school and university scholarships.

