

dessert

Carrot Cake 7 v
"buttercream" icing, candied ginger

Upside Down Cake 7
seasonal fruit, caramel, coconut cream,
cinnamon walnuts

Chocolate Hazelnut Crepes 7
caramelized bananas, raspberry coulis, coconut creme

Peanut Butter Cheesecake 8 v, gf
chocolate swirl, date and cocoa nib peanut crust

Crisp 7 v, gf
seasonal fruit, gluten-free oat crumble

Vegan Ice Cream 1.75/3 v, gf

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after dinner drinks

dessert wines

Cypher Zinfandel Port 11
Bouchanie LH Chardonnay 10

stronger

Glenfiddich Single Malt 12 yr 9
Disarrono Amaretto 7
Fernet Leopold Highland Amaro 9

cold cocktails

Café de Noyeaux 8
Housemade Coffee Liqueur, amaretto, iced coffee,
cream (almond/soy option)

Chai—tini 8
Vodka, house chai, cream (almond/soy option)

hot cocktail

Naughty Chai 7.5
Housemade Coffee Liqueur,
Housemade Chai

dessert tea

Housemade Chai 3.5
decaf and soy milk (.50) almond milk (1.00)
Organic Chamomile 3.50

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