

# DESSERT DRINKS

## DESSERT WINE

SMITH WOODHOUSE LODGE RESERVE PORTO

*Portugal 9*

WARRE'S OTIMA 10 YEAR OLD TAWNY *Portugal 8*

QUINTA DE LA ROSA 10 YEAR OLD TAWNY PORTO

*Portugal 12*

## HAND-CRAFTED CAFFEINE

BURNT SUGAR LATTE | 5.75

SPICY MAPLE CHAI | 5.5

BOUQUET LATTE | 6.95

TOASTED COCONUT ICED LATTE | 5.5

ICED HONEY LATTE | 5

SINGLE ORIGIN COLD BREW | 4.5

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CHAI LATTE | 3.5

AMERICANO | 2.75

MOCHA | 4.5

DRIP COFFEE | 2.75

LATTE | 4

HOT TEA SELECTION | 3.5

CAPPUCCINO | 3.5

+ CARAMEL | 0.5

GIBRALTAR | 3.5

+ CHOCOLATE | 0.5

MACCHIATO | 3

+ VANILLA | 0.5

ESPRESSO | 2.75

# DESSERTS

## BREAD PUDDING | 6

Our signature chocolate and almond croissants soaked in a buttery, brown sugar custard and baked to a light fluffy texture. Even better warmed up and served with our house caramel sauce.

## TIRAMISU | 5

Traditional style lady fingers surrounded by a sweet and cinnamon flavored mascarpone, finished with cocoa powder

## KEY LIME TART | 6

Graham cracker crust, creamy key lime, fresh blackberries, berry compote

## CHOCOLATE BLACKOUT | 6

Dark chocolate mousse, chocolate ganache, baked hazelnuts, chocolate leaf

## COFFEE COCKTAILS

### CHAI RUSSIAN | 7

Vanilla Bean Simple Syrup, Milk, Chai Infused Vodka, Espresso, Cinnamon

### BUTTERSHOT | 7

Butterscotch Schnapps, Espresso, Vanilla Bean Simple Syrup, Cream, House Made Butterscotch

### ESPRESSO MARTINI | 7

Kahlúa, Vanilla Vodka, Handcrafted Espresso

### CHOCOLATE COVERED ORANGE | 7

Crème de Cacao, Angostura Orange Bitters, Espresso, Steamed Milk, Orange Peel

### FRANGELICOCOA | 7

Frangelico Liqueur, Dark Chocolate Ganache, Steamed Milk