

# Granada

HOTEL & BISTRO

## Dessert

### SEASONAL FRUIT CROSTADA 10

VANILLA ICE CREAM

### MEYER LEMON SEMIFREDDO 8

PINE NUT BRITTLE | STRAWBERRY | BALSAMIC

### FROZEN KEY LIME CUSTARD PIE 9

GRAHAM CRACKER CRUST | RASPBERRY COULIS

### CHOCOLATE PUDDING 9

PEANUT BUTTER MOUSSE | COFFEE SOIL  
BLACKBERRIES

### CHEESE PLATE 15

THREE CHEESES | LOCAL FRUITS | HONEYCOMB  
CANDIED NUTS

### SEASONAL ICE CREAM & SORBET 6

We make all of our ice cream bases from scratch, including roasting and pureeing fruit, zesting citrus and infusing the cream with unique flavors. When we freeze the ice cream we use liquid nitrogen, which gives it a much creamier texture than traditionally churned ice cream. We always have at least one vegan flavor too, in addition to some crazy creative concoctions!



ESPRESSO 3

AMERICANO 3

MACCHIATO 4

LATTE 4

CAPPUCCINO 4

DART COFFEE CO.

FRENCH PRESS 6

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