

Granada

HOTEL & BISTRO

Dessert

APPLE EMPANADA 10
CAJETA | VANILLA ICE CREAM

ROASTED PERSIMMON SEMIFREDDO 8
MAPLE | HAZELNUT

FROZEN KEY LIME CUSTARD PIE 9
GRAHAM CRACKER CRUST | RASPBERRY COULIS

CHOCOLATE PUDDING 9
PEANUT BUTTER MOUSSE | COFFEE SOIL
BLACKBERRIES

PUMPKIN CREME BRULÉE 10
CHOCOLATE SHORTBREAD | CANDIED CRANBERRY

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