



## DESSERT

*Deep winter, a staff changeover, and a new year... Take a look at what we've created for you to feel the season in it's finest. Pears & port wine, Meyer lemons, bitter chocolate, coffee and roasted Hawaiian pineapple. For sure save the hot chocolate for later and try one of my team's creations!*

*Cheers,*

*XO, Mindy & my amazing pastry team: Andrea, Rosie, Lavonne, Yosi & Kristi ♥*

### SWEETS [ALL SWEETS \$13]

**mindy's doughnuts** caramel corn & hot fudge

**baked alaska** burnt honey ice cream, honey meringue, winter fruit consommé, bee pollen & a smidge of milk chocolate

**chess pie** hazelnut chocolate, coffee cocoa nib ice cream, hazelnut brickle

**napoleon** roasted golden pineapple, toasted coconut cream, house made puff pastry, coconut candy

**bread pudding** brioche, bananas, butterscotch, toffee, bananas foster

**pears & chocolate** port wine poached comice pears, brown butter, bitter chocolate frozen nougat, orange blossom almond nougatine

**cookie plate** an assortment of cookies, baked fresh for you daily, enjoy them here or take them to go

### ICE CREAM & SORBET [3 for \$12]

triple vanilla

coffee cocoa nib

mint chip

salted caramel

malted hot chocolate

meyer lemon and thyme sorbet

clementine sorbet

ruby grapefruit-gin sorbet

chocolate sorbet *(vegan)*

### MILKSHAKES [\$8 each]

vanilla

malted milk chocolate

stout & caramel

mint chip

peanut butter

malted coffee cocoa nib

### INTELLIGENTSIA COFFEE & RARE TEA CELLARS

bottomless drip 3.5

french press 3.5

cappuccino 6oz 4.5

latte 12oz 5

americano 12oz 3

espresso 3

cold brew coffee 4

rare tea cellars 5

*English b'fast, earl grey, green, mint, chamomile, lemongrass*

iced tea 3

### HOT CHOCOLATE

SERVED WITH HOUSE-MADE MARSHMALLOW *(our marshmallows contain egg & animal product)* split charge 1 / extra marshmallow .50..... 7  
*(spike your favorite chocolate with a shot of brandy, cognac, whiskey or rum, add \$8)*

**peppermint** candy cane, 3/4 French white chocolate, 1/4 milk chocolate

**dark** 72% French chocolate

**medium** milk chocolate with a touch of dark chocolate and a hint of caramel

**mexican** 2/3 dark chocolate, 1/3 milk chocolate, fresh cinnamon and cayenne

**black & tan** 1/3 hot fudge, 2/3 medium hot chocolate

**half & half** half espresso, half dark hot chocolate

**chai** 1/3 chai, 1/3 Mexican and 1/3 dark

**old-fashioned** milk chocolate, touch of dark chocolate, caramel & milk chocolate cocoa nib whipped ganache, marshmallow..... 10

**"affogato"** dark chocolate with a scoop of coffee cocoa nib ice cream ..... 10

reservations made for dessert only will be charged a \$15 per person minimum