



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 its finest.... peanut butter, caramels, chocolate chess & preserved fruits. Save the hot chocolate for later and try one of my team's creations!

Cheers,

XO, Mindy & my amazing pastry team: Andrea, Rosie, Andrew, 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

caramel tartlet Valrhona dulcey ganache, salted caramel ice cream, oatmeal scotchie, rum raisin

peanut butter & jelly peanut butter semifreddo, blondie, peanut brittle, Mick Klug Farm preserved strawberries in brachetto

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

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

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

maple syrup

chocolate sorbet *(vegan)*

cara cara sorbet *(pink orange)*

ruby grapefruit-gin sorbet

pineapple sorbet

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)

butterscotch 1/3 caramelized white chocolate, 1/3 milk chocolate, 1/3 liquid butterscotch

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 cream10

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