



## Dessert Menu

All our desserts are housemade by Chef Gustavo Salazar

### *Vanilla Soft-Serve Ice Cream*

Vanilla ice cream, caramel sauce, pizzelle cookie 5.50

### *Lemon Panna Cotta*

Raspberry Coulis 6.00

### *Crème Brulee* **GF**

Egg and vanilla bean custard with a caramelized top 7.00

### *Tiramisu*

An "Italian Classic" made with imported mascarpone cheese and lady fingers dredged in espresso and amaretto. Topped with Belgian shaved chocolate 7.00

### *Serious Cheesecake Lover's Cheesecake*

Vanilla cream cheese, graham cracker crumb crust, cream cheese icing 7.50

### *Butterscotch Pots De Crème with Salted Caramel*

Smoky caramel-flavored custard, combined with whipped crème fraîche, thick caramel sauce, flaky sea salt 7.00

### *Flourless Chocolate Cake* **GF**

Perugian chocolate, topped with chocolate icing, Belgian shaved chocolate 7.00

## Organic Artisan Coffee & Tea

All coffees are hand roasted by Equator Estate Coffees in San Rafael, California, where Equator sources the world's best coffee.

JAGUAR ESPRESSO  
FAIR TRADE ORGANIC  
Single 2.75 | Double 3.75

MACCHIATTO 4.25  
CAPPUCCINO 5.25\*  
CAFÉ LATTE 5.50\*  
CAFÉ MOCHA 5.75\*

CHAI TEA LATTE 5.50\*  
HONEY COCONUT LATTE 5.75\*

RED EYE 4.75\*  
(Espresso + Coffee)  
CAFÉ AMERICANO 4.25\*  
(Espresso + Water)

ORGANIC COFFEE 3.25  
ARTISAN HOT TEA 3.50  
HOT CHOCOLATE 3.50

\*Iced or Hot

All espresso & coffee available decaffeinated.