

# Desserts

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Ode to Charcoal Pit Sundae 11  
*classic hot fudge, caramel, vanilla ice cream,  
wet walnuts (gluten free)*

Peanut Butter Cup 10  
*peanut butter cookie crust, peanut butter mousse,  
chocolate ganache, chocolate-peanut crunch*

Home Made Gelato or Sorbet 8  
*ask your server for today's selections*

S'Mores Layer Cake 12  
*chocolate cake, chocolate & marshmallow buttercreams,  
toasted marshmallow gelato, graham cracker crumble*

Winter Spiced Cheesecake 10  
*biscoff crust, caramelized apple compote,  
walnut-oat crumble, whipped cream*

Caramelized Milk Chocolate Crème Brûlée 10  
*toasted pistachio short bread & whipped cream*  
*\*\* not available for to-go \*\* (gluten free without short bread)*

Triple Chunk '1/4 Pounder with Chips'  
1 cookie for \$6, 2 cookies for \$11, 3 cookies for \$15  
*house made cookies with dark, white & milk chocolate chunks*  
*add a scoop of gelato \$3*

## After Dinner Cocktails

Cl Espresso 'Tini 14  
*vanilla vodka, espresso, Kahlua, Bailey's & cream*

Nutty Irishman 14  
*La Colombe hot coffee, Bailey's, Frangelico, Kahlua,  
whipped cream*

"PB Cup" Martini 14  
*Skrewball peanut butter whiskey, Frangelico, Baileys',  
chocolate sauce*

Boozy Root Beer Float 12  
*Not Your Father's Root Beer (5.9% ABV) served over house made  
vanilla gelato*

