

DESSERTS

PASTRY CHEF RENÉE KOZAK

CARAMEL BUDINO \$9.25

(*Italian for pudding*) layers of chocolate cookie crust, caramel pudding, and thick caramel sauce finished with whipped cream and chocolate cookie

CRÈME BRÛLÉE \$9

traditional silky vanilla custard topped with a caramelized brown sugar crust

JO JO'S CHOCOLATE

TEMPTATION \$10

individual rich chocolate cake with a warm runny chocolate center served with vanilla ice cream

CHOCOLATE-CASHEW TORTE \$10

an oreo crust layered with chopped cashews, caramel, and whipped brown sugar cream cheese finished with poured chocolate ganache

COOKIE PLATE \$6

three warm housemade cookies
(*served with a scoop of ice cream \$9*)

APPLE CROSTADA \$10

a rustic tart made to order in our brick oven in a pastry crust with sautéed Granny Smith and Red Delicious apples, cinnamon, sugar, and brown sugar served with Maker's Mark Butter Pecan Ice Cream

ICE CREAMS AND SORBETS \$9

Taharka Brothers Vanilla, Maker's Mark Butter Pecan, Ice Cream of the Day, and a Sorbet of the Day

ESPRESSO MARTINI \$14.00

Van Gogh double espresso vodka, Kahlua coffee liqueur, and a shot of fresh espresso chilled, shaken, and served up with coffee bean garnish

ESPRESSO \$4.25

or

CAPPUCCINO \$4.75