



## DESSERT

### BANANA BUTTER BREAD PUDDING 13.50

French viennoise butter bread, banana,  
walnuts, raisins, whiskey vanilla cream

*Add Gelato +6*

### LEMON MASCARPONE CHEESECAKE 13

Graham cracker crust, puréed raspberries

### CHOCOLATE WALNUT BROWNIE À LA MODE 16

Tahitian vanilla gelato, Callebaut dark chocolate sauce, chantilly cream

### FRUIT COBBLER 16

Seasonal fruit, oatmeal streusel, Tahitian vanilla gelato

### CLASSIC CRÈME BRÛLÉE 13

Caramelized turbinado sugar

### FIORELLO'S ARTISAN GELATO

Almond & Almond Flour Tuile

**SINGLE - 7 / DOUBLE - 12 / TRIPLE - 17**

#### GELATI

Tahitian Vanilla

Gianduia - Chocolate + Hazelnut

Black Cherry + Chocolate Chip

Tony Spumoni - Almond + Dried Apricot,

Pistachio, Dark Chocolate Chip

#### SORBETTI

Blackberry + Cabernet

White Peach + Champagne

Mango

Blood Orange

**CARMEL VALLEY COFFEE ROASTING COMPANY  
FOGLIFTER FRENCH ROAST ORGANIC**

**Coffee 5**

**Espresso 5**

**Double Espresso 6.50**

**Cappuccino 6.50**

**Double Cappuccino 8.50**

**Latte 6.50**

**HOUSE SPECIALTY COFFEES**

**With whipped cream**

**HOGS COFFEE 14**

Baileys, Grand Marnier, Kahlúa, Crème de Cacao

**KEOKE COFFEE 14**

Brandy and Kahlúa

**BUENA VISTA IRISH COFFEE 14**

Irish whiskey, turbinado sugar cube, whipped cream, green crème de menthe

**DESSERT WINES**

**GALANTE PORT - BULLSEYE RED 2.5 OZ 16**

50 / 50 Cabernet Sauvignon & Petit Syrah

Smooth, elegant nectar with flavors of ripe cassis, blackberry, black raspberry, vanilla, and a hint of toasted nuts. Incredibly well integrated after 3 years in French oak

**SILVESTRI LATE HARVEST MOSCATO 2.5 OZ 14**

Mandarin orange, apricot, white truffle and orange blossom appeal in this special wine. The finish is a proper balance of acidity, fruit, and residual sugar

**DE TIERRA LATE HARVEST ZINFANDEL 2.5 OZ 17.50**

Deep ruby with aromas of cola and fruit leather.

Flavors of plum, black cherry and spice. Balanced acidity