

DESSERTS

STONE FRUIT COBBLER 8

Peaches • plums • peach compote •
honey granola • vanilla ice cream

CRÈME BRÛLÉE 8

Classic vanilla bean custard •
caramelized sugar crust • fresh berries

BLUEBERRY ALMOND CAKE 8

Toasted meringue • corn cookie crumble

SALTED CARAMEL COOKIE BROWNIE 9

Grassroots Vanilla Ice Cream • caramel popcorn

HOT FUDGE TO THE MAX 10

Grassroots Vanilla Ice Cream • caramelized bananas •
candied almonds • whipped cream • cherry

HOUSE MADE SORBETS 7

Strawberry Rosé • Peach Bourbon •
Ginger Plum Sake • Mixed Berry

FRESH BERRY PAVLOVA 7

Raspberry sauce • diplomat cream



(Regular or Decaffeinated)

Espresso	4.00
Double Espresso	5.00
Cappuccino	5.00
Latte	5.00



Organic Assam - Black tea strong and malty

Paris-Flavored black tea infusion of currant,
caramel & citrus

Organic Bangkok - Flavored green tea lemongrass,
coconut and ginger

Dragon Pearl Jasmine - Green tea infused
with jasmine

Earl Grey Supreme - Flavored black tea with bergamot

Mint Verbena - Caffeine free herbal light
and refreshing

Hot Cinnamon Spice - Flavored black tea cinnamon,
orange peel and clove

Chamomile - Caffeine free herbal dried flowers

Organic English Breakfast - Chinese Keemun black tea

Pastry Chef: Emily Litke