

TANTALIZING DESSERTS

ICE CREAM IN THE STRAW

Vanilla bean ice cream coated in a crunchy granola-cinnamon raisin crust, deep-fried and nestled in a bed of hazelnut cotton candy and covered in hot fudge. \$8

GRANDMA'S STRAWBERRY LOLLY WAFFLE

Twin malted Lolly waffles covered in macerated strawberries, strawberry sauce and fresh whipped cream. The new strawberry shortcake! \$8

CHOCOLATE LASAGNA

The original Brooklyn Bakery blackout cake layered with dark chocolate pudding and sweet mascarpone cheese, topped with velvety hot fudge and fresh Madagascar vanilla whipped cream. \$10

PIKE'S PEAK APPLE STREUSEL BAKE

Fuji apples blended with cinnamon and brown sugar, roasted and topped with a steel cut oat granola crumble crust, topped with rich vanilla ice cream and a drizzle of homemade caramel sauce and whipped cream. \$10

THE NEW BLACKBERRY COBBLER

We start out with a freshly baked blackberry muffin, take the top off and then crumble the base into a skillet, fill it with fresh blackberry compote and place the sugary top back on, bake it and top it off with rich vanilla ice cream. \$11

GRANDMA'S PUDDING

Our trio of cheesecake pudding with unicorn icing, classic vanilla pudding with chocolate icing and rich chocolate pudding with a marshmallow cream topping. \$8

