

TANTALIZING DESSERTS

THE NEW BLACKBERRY COBLER

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. \$12

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. \$11

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. \$11

NEW YORK STYLE CHEESECAKE

This classic cheesecake has a silky texture and a rich, sweet balanced flavor with a crumbled graham cracker crust. Enjoy it plain or top it off with chocolate or caramel sauce. \$10.50
Topped with strawberries \$2

SEASONAL CHEESECAKE

Ask your server for our current offering. \$10.50

