

FIRESIDE KITCHEN

SPRING DESSERT



DESSERTS

CHOCOLATE LAVA CAKE \$12

vanilla anglaise, pretzel almond crunch

BLACKBERRY SWIRL CHEESECAKE \$12

vanilla graham crust, fresh blackberries, blackberry jam swirl, whipped cream quenelle, vanilla anglaise

STRAWBERRY RHUBARB \$10

vanilla ice cream

TROPICAL CAKE \$12

guava and passion fruit cakes, key lime cake, coconut butter cream, guava sauce, toasted coconut garnish



HOT DRINKS \$5

Now serving a little taste of Italy

ESPRESSO

100% special-selected arabica beans with a dark, intensely aromatic flavor

DOUBLE ESPRESSO

two shots of espresso, neat

CAFÉ AMERICANO

espresso, filtered hot water

CAPPUCCINO

a shot of espresso topped with a deep layer of foamed milk

CAFÉ LATTE

a shot of espresso in steamed milk, lightly topped with foam

CAFÉ MOCHA

a blend of espresso, steamed milk and cocoa

CAFÉ VANILLA ESPRESSO

blended with steamed milk and infused with vanilla

DIRTY CHAI

a refreshing combination of espresso, chai tea and milk

HOT CHOCOLATE

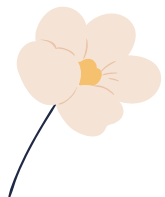
made from the finest cocoa

FRENCH VANILLA

espresso infused with french vanilla flavor

FRENCH VANILLA LATTE

a shot of espresso in steamed milk, with french vanilla flavor, lightly topped with foam



*We use only the highest quality ingredients; however, consuming raw, or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Parties of 6 or more have an automatic gratuity of 20% added to their bill. Checks may be split a maximum of 3 times.

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