

House made Desserts

Trodden Bread Pudding

J.P. Trotten Bourbon and pecan bread pudding topped with vanilla ice cream and bourbon caramel

\$12

Tres Leche

White Chiffon soaked with sweetened cream cake and layered with fresh berries and Chantilly

\$12

Almond Joy

Coconut cream pie with dark chocolate and almond bark \$12

Cayenne Molten Lava Cake

Fresh Made chocolate lava cake with house made cinnamon ice cream

\$12

Caramel Apple Cheesecake GF

Crust less cheesecake topped with a thick caramel glaze and roasted apple compote

\$12

House Made Ice Cream GF

Caramel Sea Salt, Vanilla Bean, Chocolate, Cinnamon, Seasonal Sorbet

\$6/scoop

GFmarked items are made without gluten, we are not a gluten free kitchen. All items may contain eggs or dairy. Please be aware that there is a risk of cross-contamination for these items.

Live Life on the Sweet Side

Pastry Chef: Estela Valverde Eat, Drink, Laugh, Love

Executive Chef: Tyler W. Krost