

Desserts

<i>Hot fudge Sundae featuring “Kapaw’s” vanilla ice cream and delectable waffle cone with assorted toppings</i>	5.95
<i>Warm crepés filled with local fruit topped with caramel sauce, walnuts and vanilla ice cream</i>	5.50
<i>Chocolate tulip filled with decadent homemade chocolate mousse</i>	5.95
<i>Lemon-drop cheesecake with huckleberry ice cream</i>	6.50
<i>Lisa’s homemade chocolate chip cookies served with a glass of milk or a cup of coffee/tea</i>	3.95

Dessert Wines

<i>Quinta do Infantado, Ruby (3 oz pour) from Portugal, Spain</i>	\$4.00
<i>Yalumba, Antique Tawney (3 oz pour) from South Australia</i>	\$4.00
<i>Royal Tokaji, Aszu 5 Puttonyos (3 oz pour) from Tokaji, Hungary</i>	\$4.00
<i>Michele Chiarlo, Nivole, (375 ml bottle) Moscato d’Asti, Italy</i>	\$18.00

Beverages

<i>Hot Beverages</i>	
<i>Organic and Shade Grown coffee</i>	\$2.25
<i>Tazo Hot Tea</i>	\$1.95
<i>Non-Alcoholic Wine</i>	
<i>Fre, Premium White</i>	\$12
<i>Fre, Premium Red</i>	\$12
<i>Beverages- Misc.</i>	
<i>Coke, Diet Coke, Sprite</i>	\$1.95
<i>Gold Peak Iced Tea</i>	\$1.95
<i>San Pellegrino-Lemonata</i>	\$1.95
<i>Henry Weinhard’s Sodas (Vanilla cream & Root beer)</i>	\$2.25
<i>San Pellegrino H@)- 1 Liter (sparkling or still)</i>	\$5.00