
DESSERTS

All desserts are homemade in our kitchen by Maureen Peschl

BLACK & TAN ICE CREAM SUNDAE

Vanilla Bean Ice Cream on toasted pound cake with chocolate and caramel sauce

7.5

PEANUT BUTTER PIE

Graham cracker crust and creamy peanut butter with dark chocolate topping

6.5

CRÈME BRULÉE

Traditional rich and creamy custard topped with caramelized sugar

7.5

CHOCOLATE CHOCOLATE CAKE

A delicious flourless cake made with imported chocolate especially for the chocolate fanatic, served with raspberry sauce

7.5

Ala Mode

3

VANILLA BEAN ICE CREAM

*A healthy serving of Snoqualmie Ice Cream
Enjoy as is or add raspberry, chocolate, or caramel sauce*

5

NON-ALCOHOLIC DRINKS

SPARKLING WATER

Pellegrino (1 liter) **6.5**

Pellegrino **3.5**

Calistoga **3.5**

THOMAS KEMPER SODAS

Black Cherry, Orange Cream, Root Beer, Vanilla Cream

3.5

SODA POP

Coca-Cola, Diet Coke, Sprite, Ginger Ale

3

LEMONADE

3.5

ICED TEA

3

LOCALLY ROASTED AGRI-BAY COFFEE

3

PREMIUM STASH TEAS

2.5

HOT CHOCOLATE

Topped with Whip Cream

2.5

HOT SPICED CIDER

2.5

TAKE-OUT

WHISKEY CRAB SOUP

*Can't get enough of our famous Whiskey Crab Soup?
We do orders to go!*

Half Gallon

26

Gallon

52

AGRI-BAY COFFEE

We have had so many requests from our loyal customers, that we teamed up with Les at Agri-Bay Roasting to offer 1 LB. bags of Regular or Decaf direct from the roaster to you!

10

For parties of 6 or more, one check with an 18 % gratuity will be added to the bill.

Split plates will be charged \$6.95

For birthdays we offer a Black & Tan Ice Cream Sundae on us!

If you bring in your own dessert there will be a \$10.00 charge, & we will serve it for you