

Sweet Treats

Brownie Pie...A rich chocolate creation with English walnuts and topped with fresh dairy whipped cream. A Brown Bottle favorite!
\$5.00

Apple Crisp...Apple filling topped with a mixture of oatmeal, brown sugar, and cinnamon; baked until bubbly and served ala mode. \$6.00 (eight minute preparation time)

Tiramisu...Espresso soaked ladyfinger cakes layered with a creamy zabaglione filling. A rich traditional Italian dessert.
\$6.00

Crème Brulee...Delicate egg custard topped with a crisp caramelized sugar crust. \$6.00

Malt Shoppe Pie...A frozen pie made with ice cream, chocolate malt, and malted milk balls in a graham cracker crust. Topped with a combination of marshmallow cream and whipped cream.
\$5.50

Cheesecake...Classic New York style baked cheesecake on a graham cracker crust; served with your choice of strawberries, chocolate sauce, or raspberry sauce. \$6.00

Kahlua Chocolate Cake...This warm chocolate soufflé cake is lightly flavored with Kahlua and served with a scoop of vanilla ice cream. \$5.50

Biscotti...A varying selection of five handmade petite biscotti. These traditional crunchy Italian cookies accompany coffee perfectly. \$3.25

Ice Cream Desserts...No blender used here! These are mixed by hand with real vanilla ice cream; served with a petite biscotti.
\$6.50 (please allow 8-10 minute preparation time)

Almond Joy	(Kahlua & Amaretto)
Brandy Alexander	(Brandy)
Golden Cadillac	(Galliano)
Grasshopper	(Crème de Menthe)
Nutty Irishman	(Frangelico)
Pink Squirrel	(Crème de Almond)
Polar Bear	(Kahlua)
Raspberry Delight	(Chambord)
Toasted Squirrel	(Amaretto)
Velvet Hammer	(Cointreau)