



# DESSERT MENU

## DESSERTS

- |   |             |
|---|-------------|
| <b>Nutella Affogato</b>                           | <b>\$9</b>  |
| Nutella swirl, vanilla ice cream                  |             |
| <b>Strawberry Rhubarb Pannacotta</b>              | <b>\$10</b> |
| Hockley honey oats crumble                        |             |
| <b>Baked Bread &amp; Raisins Pudding</b>          | <b>\$10</b> |
| Canadian whisky caramel glaze, vanilla ice cream  |             |
| <b>Blueberry &amp; White Chocolate Cheesecake</b> | <b>\$10</b> |
| Graham cracker crust, blueberry compote           |             |

## WINE & CHOCOLATE **\$49**

Four Estate Wines—Riesling, Chardonnay, Rosé, and Pinot Noir paired with four handcrafted chocolates infused with the essence of its wine.

## TWO LEAVES & A BUD TEAS

- |                                      |            |
|--------------------------------------|------------|
| <b>Aline Berry</b>                   | <b>\$5</b> |
| <b>Organic Chamomile</b>             | <b>\$5</b> |
| <b>Organic Assam</b>                 | <b>\$5</b> |
| <b>Earl Gray</b>                     | <b>\$5</b> |
| <b>Organic Mountain High Chai</b>    | <b>\$5</b> |
| <b>Organic Tamayokucha Green Tea</b> | <b>\$5</b> |

## COFFEES

- |                           |               |
|---------------------------|---------------|
| <b>Espresso</b>           | <b>\$3</b>    |
| <b>Double Espresso</b>    | <b>\$3.50</b> |
| <b>Espresso Macchiato</b> | <b>\$3.75</b> |
| <b>Americano</b>          | <b>\$4</b>    |
| <b>Latte</b>              | <b>\$5.25</b> |
| <b>Cappuccino</b>         | <b>\$5.25</b> |
| <b>Nutellacino</b>        | <b>\$6.50</b> |
| <b>Estate Iced Coffee</b> | <b>\$5.25</b> |
| <b>Iced Coconut Mocha</b> | <b>\$5.50</b> |
| <b>Chai Latte</b>         | <b>\$5.00</b> |