

# Dessert Menu

## Ricotta Beignets

Almond Caramel Dip

\$10

## Florida Key Lime Pie

Graham Cracker Crust - Toasted Meringue - Raspberry Coulis

\$8

## Tres Leches Cake

Cream Cheese Frosting - Chocolate

\$8

## Brazos River Bottom Pecan Pie

Bourbon Infused Custard - Native Pecans

\$8 a la mode \$10

## Rustic Apple Black Iron Pie For 2

Apple & Cognac Filling - Cinnamon Ice Cream

*Allow 15-20 minutes for baking time.*

\$14

## Dark Chocolate Pot Du Crème

Espresso Bean - Almond - Cocoa - Crème Fraiche

\$10

## 'Bananas Foster'

Banana Ice Cream - Banana Bread Pudding - Rum-Butterscotch - Salted Pecans

\$8

## Ice Creams/Sorbets/Gelatos \$3/scoop

•Vanilla •Cinnamon •Caramelized Banana / •Brandied Cherry •Lychee-Mezcal / •Double Dark Chocolate

### Rise Up Coffee

Regular & Decaf Drip \$4.00

### Espresso

Single Shot \$4.00

Double Shot \$6.00

Latte \$6.00

Cappucino \$6.00

Teas from Harney and Sons | \$4.50

Earl Grey · Decaf Ceylon · Sencha Green

### Dessert Wine

Roumieu-Lacoste Sauternes, France 2019 \$15

Ramos Pinto 10yr Tawny Port \$12

### Hot and Boozy \$12

#### Irish Coffee

Jameson, Baileys, Coffee

#### Hot Toddy

Whiskey, Honey, Lemon