



Liquid Desserts • 12

ESPRESSO OLD FASHIONED

j. carver bourbon, espresso,
demerara syrup, corazon bitters

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LAZY SUNDAE

godiva chocolate liqueur, gionelli banana,
amarula, strawberry purée

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ESPRESSO MARTINI

stolichnaya, café frieda coffee liqueur,
simple syrup, espresso

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CHOCOLATE MARTINI

stolichnaya vanil, amarula, godiva
chocolate liqueur, sambuca, cream

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THE FRISKY SQUIRREL

tempus fugit crème de cocoa, tempus
fugit crème de noyau, orange
bitters, organic cream

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HOP IN THE GRASS

tempus fugit crème de cocoa, tempus
fugit crème de menthe, tattersall orange
crema, organic cream, mint

SWEET PLATES

FOR 2-4 PEOPLE / SERVED FAMILY STYLE

Sammi Cake

locally made three layer chocolate cake with creamy
buttercream icing, chocolate sauce, whipped cream 14

Red Velvet Cake

two layered cocoa rouge cake, cream cheese icing,
whipped cream and chocolate shavings 14

Brownie Sundae

warm fudge brownie, vanilla bean ice cream, candied
walnuts, morello cherries, warm hot fudge 14

Cinnamon Bread Pudding

house-made bread pudding, caramel sauce
and fresh whipped cream 12

Key Lime Pie

whipped cream and lime zest 14

Banana Cream Pie

vanilla custard, ripe bananas, graham-nut
crumble, whipped cream 14

Sebastian Joe's Ice Cream

a local favorite, ask your server for today's selection 9

ALSO SERVING
espresso and cappuccino

accepting reservations

THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.