



Liquid Desserts • 12

PEANUT BUTTER AND JEALOUSY

pb infused whiskey, chambord,
raspberry vanilla orgeat, cream

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ESPRESSO MARTINI

du nord café frieda, vodka
espresso, sugar

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ALMOND JOY MARTINI

vanilla vodka, chocolate liqueur,
coconut liqueur, amaretto, cream

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ESPRESSO OLD FASHIONED

j. carver bourbon, cointreau,
espresso, cinnamon vanilla demerara,
bittercube trinity bitters

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VELVET AFFOGATO

du nord café frieda, crème de noyaux,
cointreau, espresso, sebastian joe's
vanilla ice cream

ALSO SERVING
espresso and cappuccino

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

Brownie Sundae

warm fudge brownie, caramel, vanilla bean ice cream,
candied walnuts, strawberries, warm hot fudge 14

Caramel Apple Cake

caramelized local apple, pistachio streusel,
vanilla bean ice cream 14

Key Lime Pie

whipped cream and lime zest 14

Banana Cream Pie

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

Chocolate Mousse *gluten free*

caramel, whipped cream 14

Sebastian Joe's *Ice Cream and Sorbet*

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

accepting reservations

THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

Please note: a 5% paper/plastic charge will be added to all to go orders.