

Dessert Cocktails

Godiva Chocolate Martini

Stoli Vanil Vodka, Godiva Chocolate Liqueur, White Crème de Cacao, and Frangelico 9.25

Berries & Cream




Van Gogh Acai-Blueberry Vodka, Chambord, Frangelico, and Half & Half 9.25

Citrónge Cafe



Patrón Citrónge Orange Liqueur, Patrón XO Café Liqueur, White Crème de Cacao, and Half & Half 8.25

Dessert Wines 3-oz pour

Stickies (375 mL)

	Glass	Bottle
 Heggies <i>Botrytis</i> Riesling, Eden Valley	9.00	36.00
 Selaks Ice Wine, Marlborough	9.00	36.00
 R.L. Buller & Son Fine Muscat, Victoria	12.00	45.00
Mt. Horrocks <i>Cordon Cut</i> Riesling, Clare Valley	14.00	55.00

Tawny Ports

	Glass	Bottle
 Yalumba <i>Antique</i>, Barossa Valley (375 mL)	9.00	36.00
 Chateau Reynella <i>Old Cave</i>, McLaren Vale (500 mL)	9.00	39.00
Rosemount <i>Old Benson</i>, South Australia (500 mL)	11.00	58.00

 One Disney Wine & Dine Plan Entitlement – bottles only

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.



Sweet Temptations

 **A Sweet Ending to Your Celebration . . . Creamy Indulgence** 7.99 

Cheesecake with Raspberry Coulis
Coconut Panna Cotta with Passion Fruit Drizzle
Chocolate-Passion Fruit Mousse with Pecan-Olive Brittle

Decadent Flavors 7.99

Blueberry Compote with Yogurt Gelato
Lemon Cornbread with Vanilla Panna Cotta
Chocolate Mousse with Salted Caramel Sauce

Crisp and Crunchy 7.99

Vanilla-braised Pineapple Spears
Almond-Pineapple-Raisin “Baklava”
Zucchini-Carrot Cake with Vanilla Panna Cotta

Freshly Crafted Sorbets 7.99

Lemon-Basil Sorbet
Pineapple Sorbet
Strawberry Sorbet

No Sugar Added Desserts 7.99

Chocolate-Mint Mousse
Fresh Berries with Panna Cotta
Vanilla Bean Crème Brûlée

Beverages

Organic Colombian Press Pot Coffee 6.29

“Mesa de los Santos” is produced in Los Santos in eastern Colombia. This well-balanced Colombian Estate coffee is shade-grown, certified organic, and bird-friendly. This medium-bodied coffee has a sweet caramel start with lasting chocolate notes.

Organic Specialties

Espresso 3.39 Cappuccino or Latte 3.89 Caffé Mocha 4.39

Coffee or Whole Leaf Silk Sachet Hot Tea 2.19

Organic Breakfast	Chamomile Blossoms*
Long Life Green	Vanilla Rooibos*
Lavender Earl Grey	Energy Tea*
Monsoon Chai	Relax Tea* * No Caffeine

The WAVE... of American flavors