



### signature desserts

Warm Chocolate Molten Lava Cake ooey, gooey, chocolatey goodness, served hot and right out of the oven with chocolate cocoa nib ice cream + fresh berries *Please allow for 10 minute cook time*	7.00
Warm Apple Crisp salted caramel ice cream	6.00
Lemon Meringue Tart with raspberry coulis	6.00
Hot Fudge Sundae 3 scoops of vanilla ice cream, hot fudge, whipped cream, nuts, sprinkles + a cherry make it a brownie sundae for \$1.00 more	6.00
Banana Split trio of ice cream with all the classic toppings	6.00
Featured Dessert your server will describe	6.00
Ice Cream by the Scoop	
1 scoop	3.00
2 scoops	4.00

### shakes, malts & floats

Classic Vanilla Shake make it a vanilla malt add .50	5.25
Classic Chocolate Shake make it a chocolate malt add .50	5.25
Strawberry Shake vanilla ice cream + fresh strawberries	5.25
Cookies & Cream Shake vanilla ice cream + oreos	5.25
Classic Cola Float vanilla ice cream + Empire Cane Cola	5.00
Root Beer Float vanilla ice cream + IBC root beer	5.00
Chocolate Cherry Float chocolate malted cocoa nib ice cream + black cherry soda	6.00
Orange Creamsicle Float vanilla ice cream + Thomas Kemper's orange cream soda	5.00

### lattes and such

Espresso, Cappuccino, Café Latte vanilla, chocolate or caramel add .50 available hot or iced	4.50
Coffee	3.50
Iced Coffee	3.50
Hot or Iced Tea	4.50

### liquid desserts

Banfi Rosa Regale 2007 Italian, sparkling red wine one of chocolates' very best friends	split	10.00
Nivole 2008 Italian, sparkling moscato flavors of ripe melon + mango	glass bottle	7.00 28.00
Veuve Clicquot demi sec	1/2 bottle	55.00