

## Specialty Coffee

Fresh Brewed Coastal Coffee 3.50  
Locally sourced fair-trade coffee roasted in Zurich Ontario.

Clock Tower Tea Chest 3.50  
Organic, Green, Red Rose, Orange Pico, Earl Grey, Chamomile, Lemon, English Breakfast, Vanilla Chai, Raspberry, Decaf

Spanish Coffee 10.50  
Brandy, Kahlua, whipped cream, and chocolate syrup.

Spiked Hot Chocolate 10.50  
Peppermint Schnapps, hot chocolate and whipped cream.

Irish Coffee 10.50  
Irish whiskey and whipped cream.

Café Theatre 10.50  
Baileys, Crème de Cacao and Frangelico.

Café Calypso 10.50  
Amaretto, Kahlua and whipped cream.

Add Extra Shot 5.00

All specialty coffees contain 1oz of alcohol and are topped with whipped cream.

## Dessert Menu

Salted Caramel Cheesecake 9.00  
In-house baked, rich chocolate cheesecake garnished with caramel and coarse sea salt.

Crème Caramel (g) 9.50  
Classic French custard with fresh vanilla bean, rich cream, and a sweet caramel sauce.

Pecan Carrot Cake 9.00  
Traditional style carrot cake with a buttercream/cream cheese icing

Mile High Lemon Meringue Pie 9.00  
Chef Mark's light and refreshing lemon chiffon pie topped with golden meringue, garnished with raspberry coulis and fresh berries.

Gluten Free Brownie Ice Cream Sundae 9.00  
Chocolate brownie topped with French vanilla ice cream, caramel, and chocolate sauce.

Dessert Feature 9.00  
Please ask your server for today's dessert feature.

Add ice cream 2.00



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