



CARMEL'S
kitchen & bar

dessert

{ DESSERTS } *The perfect way to finish your meal*

CHOCOLATE PECAN TART \$8
Old-fashioned classic pecan pie with milk chocolate chunks. Preister's family recipe since 1935. Served warm with fresh whipped cream

BROWNIE \$9
Double chocolate Ghiradelli's chocolate brownie, vanilla ice cream, warm caramel sauce

BANANA PUDDING CRÈME BRÛLÉE \$8
Classic house-made vanilla bean custard, banana liquor wafers, bruleed sliced banana

CHEESE CAKE \$8
Praline-topped classic style cheese cake

APPLE STRUDEL \$7
Fresh local apple filling with rum soaked raisins and a hint of lemon zest. Served warm with caramel sauce.

ICE CREAM \$4
Vanilla bean ice cream, all natural

**{ COFFEE }
{ & LIQUEUR }** *Add liqueur to your coffee for a special treat*

COFFEE \$2.15
Organic free-trade coffee: your choice of Velvet Hammer or Peruvian Decaf

Add – Housemade whipped cream \$1

COFFEE WITH LIQUEUR \$8
Your choice of B&B, Courvoisier, Grand Marnier, Amaretto, or Bailey's