

# SHIRLEY'S

## == DESSERTS & COFFEES ==

### **Warm Blackberry-Peach Crisp 12**

Warm, summer-harvested blackberries and ripe peaches baked under a delicate shortbread-oat crumb, paired with artisanal Madagascar vanilla bean ice cream

### **Sticky Toffee Pudding** GF **14**

Moist Medjool date sponge cake in rich warm toffee, crowned with spiced candied pecans and smooth vanilla bean ice cream

### **Lemon Shortbread Skillet 10**

Golden, buttery shortbread sablé baked in a cast-iron skillet, served warm with a silky limoncello sweet cream infusion

### **Dark Chocolate Mousse Cake** GF **12**

Decadent dark chocolate sponge layered with airy, single-origin chocolate mousse, finished with a dark cocoa glaze and a touch of flaky sea salt

### **Biscoff Cheesecake 12**

Velvety, spiced Lotus Biscoff cookie butter cheesecake set on a buttery crushed Speculoos crust, topped with a warm cookie butter drizzle and a delicate dollop of whipped cream

### **Vanilla Bean Ice Cream 4**

### **Lemon Sorbet 5**

### **Regular Or Decaf Coffee 4**

### **1 oz Single Shot Espresso 4**

### **Doppio Espresso (Double Shot) 6**

**Affogato 6** Velvety vanilla bean ice cream drenched in a hot shot of rich espresso

**Cappuccino 5** Rich espresso blended with steamed milk, topped with frothed milk

**Please note, we are a cashless bar & restaurant**

*\*Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. 092126*