

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 drenched in rich warm toffee, crowned with spiced candied pecans, powdered sugar, 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. 090126*