

SWEETS+ GOODIES

VANILLA BEAN CRÈME BRÛLÉE

raspberries 8

PINEAPPLE CROUSTADE

vanilla bean ice cream, Myer's dark rum-maple syrup 8.5

KEY LIME PIE*

roasted pineapple-maraschino relish, mango sorbet 8.5

MIXED FRESH BERRIES

crème anglaise 8

CHOCOLATE LAVA CAKE†

raspberries, hazelnut ice cream 8
(please allow 15 minutes)

CARROT CAKE†

pecan praline filling, sweet cream cheese, toasted
coconut, crème anglaise 10

COOKIE BOX

lemon-ricotta, chocolate brownie and vanilla bean
shortbread cookies 6

FROZEN FLAVORS†

a trio of our homemade sorbets and ice cream 6.5

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

DESSERT WINES

Inniskillin Ice Wine 375ML (Niagra Peninsula) 95

Robert Mondavi Moscato D' Oro 375ML (Napa Valley) 8 | 31

Vin Glaciere Pacific Rim Riesling 375ML (Washington) 8 | 32

CAPPUCCINO & COFFEE

All coffee drinks are made with Bristol's private blend
of Roasterie Coffee.



IRISH COFFEE (Jameson or Bushmills) 9.5

BUTTERNUT (Frangelico, Butterscotch & Brandy) 9.5

ORANGE GLAZE (Kahlua & Grand Marnier) 9.5

SWEET TOOTH (Amaretto & Raspberry) 9.5

TWIST (Tuaca & Dark Creme de Cacao) 9.5