



DESSERTS

SUMMER 2026

all desserts are made in-house

Peach Cobber | 12

peaches, butter streusel, vanilla ice cream gf

Anna's World-Famous Cheesecake | 10

graham cracker, mixed berry coulis

Drunken Bread Pudding | 11

24 hour-soaked brioche, brandy, crème anglaise

(please allow 15 mins, baked to order)

Chocolate Overload Cake | 11

5 layers of dark moist chocolate cake, sandwiched with silky chocolate filling

Affogato | 10

*espresso, vanilla bean ice cream, royal cookie
(contains nuts)*

Seasonal Sorbet Trio | 11

chef's choice of three refreshing, house-made seasonal sorbets

Royal Cookies | 10

*three 2.5 oz fresh baked cookies with Hawaiian macadamia nuts
fresh coconut, and semisweet chocolate*

(please allow 15 mins, baked to order) contains nuts



Juan Escamilla, Chef de Cuisine
David Montenegro | Yadira Landin, Sous Chef
Ricardo Gonzalez, Assistant Manager Food & Beverage
Karent Figueroa CEC, CCA - Executive Chef

