



RESTAURANT | BAR

SUMMER 2024

DESSERTS

all desserts are made in-house

Cowboy Pie | 12

*pecan, oats, coconut, chocolate chip, vanilla bean ice cream
(please allow 15 mins, baked to order)*

Anna's World-Famous Cheesecake | 9

graham cracker, mixed berry coulis

Double Layered Flourless Hazelnut Chocolate Cake | 10

Ghirardelli majestic cocoa powder, Callebaut Belgium chocolate

Drunken Bread Pudding | 11

24-hour soaked brioche, brandy, crème anglaise

Affogato | 9

Khalua coffee, Madagascar vanilla, espresso, house-made cookie

Trio of Sorbet | 9

strawberry, orange, chili powder, raspberry coulis

Cowboy Cookies

half dozen 10

full dozen 20

(please allow 15 mins, baked to order)

DESSERT WINE

Peju Late Harvest Muscat 2015, North Coast | 13

Chateau Lapinesse Sauternes 2021, France | 11



Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations

FERNANDO RODRIGUEZ, CHEF DE CUISINE

Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef

Adam Ha, Food & Beverage Manager

