

# Signature Desserts

*Don't forget to save room for dessert!  
All desserts are made in house by our Pastry Chef Dianne Zalin.  
Didn't save room for dessert? Desserts are available for takeout!*



## **Malted Bread Pudding**

Apples, raisins and Dunkel sweet barley syrup blended with sweet custard and baked to a golden brown. Topped with a delicious cinnamon lager sauce.  
~ 6.50 **Half Order** ~ 4.5 **served à la Mode** ~ add 1.95

## **Frozen Peanut Butter Mousse Cake**

Layers of chocolate cake crumbles, peanut butter mousse, and vanilla ice cream with chocolate sauce. ~ 7

## **Brewmisu**

A delectable twist of an Italian classic! Lady Fingers dipped into coffee-sweet barley syrup. Layered with fresh Mascarpone cheese. Dusted with cocoa and served with a bittersweet chocolate fudge sauce. ~ 7

## **Chocolate Mousse Cake**

Frangelico laced chocolate cake, layered with a light rum mousse and glazed in a chocolate ganache. Garnished with homemade malted peanut brittle and caramel sauce. ~ 7 **Half Order** ~ 4.75

## **Dave & Andy's Malted Ice Cream & Frozen Yogurt**

These frozen desserts incorporate malt syrup extracted during our brewing process. ~ 5.75

**Ice Cream:** Chocolate Decadence, Vanilla Bean, Seasonal Flavor