

# 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. ~ 6.95 **Half Order** ~ 4.75 **served à la Mode** ~ add 2.25

## **Frozen Peanut Butter Mousse Cake**

Layers of chocolate cake crumbles, peanut butter mousse, and vanilla ice cream with chocolate sauce. ~ 7.5

## **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. ~ 7.5

## **Chocolate Mousse Cake**

Frangelico laced chocolate cake layered with a light rum mousse and glazed in chocolate ganache. Garnished with homemade malted peanut brittle and caramel sauce. ~ 7.5 **Half Order** ~ 4.95

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

These frozen desserts incorporate malt syrup extracted during our brewing process. ~ 6.5

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