

# DESSERTS

## CHOCOLATE ESPRESSO CAKE

double double anglaise, cocoa nibs 12

## DULCE DE LECHE CRÈME BRÛLÉE

cinnamon churros 12

## NUTELLA CHEESECAKE\*(T.O.)

candied nuts, vanilla whipped cream 12

## WARM STICKY TOFFEE PUDDING

salted caramel, Chantilly 12

## TRES LECHEs CAKE(T.O.)

bourbon caramel, cinnamon cracker crumble 12

All \* items are or can be made gluten free.

# LEAVES & TEAS

## ORANGE PEKOE OF YORK

A very special blend of premium high grown black and golden teas provide an exceptional orange pekoe flavour

## ORGANIC ENGLISH BREAKFAST

A bright, robust, well-balanced premium English Breakfast tea

## EARL GREY CREAM

A mellow version of classic Earl Grey, featuring a soft and creamy finish

## EAST COAST CHAI

Dried Nova Scotia cranberries add an unexpected twist to this premium traditional Chai made with an organic Assam black tea

## FIELDS OF GREEN

This organic premium green tea boasts full green tea flavour and unusually high antioxidants levels

## STRAWBERRY FIELDS

Made with mild and grassy green sencha leaves bringing out strawberry and pineapple flavouring; high in antioxidants

## THE CANADIAN MINT

Pan-fried organic green tea layered with Ontario peppermint, cornflowers, safflowers and sunflowers

## GEORGIAN BAY BLEND

Layered with notes of wild raspberry blueberry

## CTRL + ALT + DELETE

A refreshing lemon and ginger infusion featuring Muskoka cranberries

All loose-leaf teas \$3.50.

# SPECIALTY COFFEE

## EVERYTHING NICE

In this variation on a classic Irish coffee, spiced rum takes the place of whiskey, lending its sweet, spiced caramel flavour. Finished with fresh whipped cream and nutmeg and rimmed with sugar.

## SPANISH COFFEE

Sugar rimmed French Roast coffee with a drizzle of Galliano. Brandy & Cointreau add rich flavour topped with fresh whipped cream.

## IRISH COFFEE

Classic combination of fresh French Roast coffee and Baileys Irish Cream. Finished with fresh whipped cream and rimmed with sugar.

## B52

Kahlua, Baileys & Grand Marnier add complex flavour to French roast coffee. Finished with fresh whipped cream and rimmed with sugar.

## LC SPECIAL

Sugar rimmed fresh French Roast coffee with Kahlua, Baileys, Grand Marnier, Frangelico & Crème de Cocoa. Topped with fresh whipped cream.

All specialty coffees (1.5 oz) are \$10.00.

# COFFEE BAR

FRENCH ROAST COFFEE \$3.00

French roast ground coffee.

ESPRESSO \$3.50/\$4.50

Single or double shot of espresso made from a finely ground, rich and aromatic bean.

AMERICANO \$4.50

Double shot of bold, tasty espresso with hot water.

LATTE \$4.50

Double shot of tasty espresso with steamed milk and a layer of foam on top.

CAPPUCCINO \$4.50

Double shot of espresso with a layer of velvety steamed milk and a layer of micro foam on top. A delicate balance of light and airy foam and deep, delicious espresso.

CORTADO \$4.50

A double shot of espresso cut with a small amount of warm milk. Perfect for those who like a milky, but strong coffee.

MACCHIATO \$4.50

A double shot of espresso with a small dollop of foam. Perfect for those looking to take the edge off their espresso.

MOCHA \$5.00

Double shot of bold, tasty espresso with chocolate syrup and steamed milk.

HOT CHOCOLATE \$3.00

Velvety hot chocolate.