

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

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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.