

DESSERT + ESPRESSO

Hand-crafted

ASK US
ABOUT
TODAY'S
FEATURE
DESSERT



MRS. SMITH'S RHUBARB CRUMBLE

Stewed strawberries and rhubarb, crunchy, buttery
rolled oat streusel topping
freshly churned vanilla bean ice cream

\$ 12.00

BROWNIE SUNDAE

Warm double dark chocolate brownie cake
candied pecans, whip, coconut gelato
dulce de leche, pyramid salt flakes vgf

\$ 14.00

ICE CREAM

House churned in small batches using
fresh Samish Bay milk:
Dark Chocolate, Vanilla Bean, Mint-Chocolate Chip
or Caramel-Macchiato gf

scoop \$6.00 cube \$11.00

AFFOGATO

A shot of Samish Island Coffee Co. espresso
poured over a scoop of our vanilla bean ice cream

\$8.00

TEA

Hand blended cornsilk-lemon balm herbal tea
or select organic teas

\$ 4.50

CAFFÈ LATTE

Samish Island Coffee Co. espresso
steamed milk of choice

\$ 5.00

ROOIBOS LAVENDER LATTE

Rooibos tea, lavender syrup, steamed milk of choice

\$ 6.00

CHAI GINGER LATTE

Chai tea, ginger syrup, steamed milk of choice

\$ 6.00

VANILLA MATCHA LATTE

Ceremonial grade matcha, vanilla syrup
steamed milk of choice

\$ 6.00

CAFFÈ LATTE + SYRUP

Vanilla, Caramel, Hazelnut, Ginger, Chocolate,
Lavender or Pumpkin Spice

\$ 5.50

CORTADO

Spanish style - steamed milk and
Samish Island Coffee Co. espresso

\$ 4.25

BREWED COFFEE

Made with beans from Samish Island Coffee Co.

\$ 4.00