



Our Menu





RED



FEATURES

The "Cheese" Board

18

Three cheese-infused ice creams served with a charcuterie board of crackers to spread the creams on, apricots, fresh strawberries, candied rosemary pecans, and raspberry balsamic. Add Wine Pairings for +15.

Honey Ricotta Walnut: Blueberry flower honey, ricotta cheese, and candied walnuts (pairing: La Bella Prosecco)

Peppered Pear Parmesean: Pears seeped in pink and green peppercorns then folded into pear ice cream with swirls of parmesan white chocolate fudge. (pairing: Brian Carter Oriana)

Goat Cheese Balsamic Fig: A fig compote spiked with balsamic reduction folded into goat cheese ice cream. (pairing: Toso Malbec)



RedTopsy

Hot Chocolate Duets

21

Two Red-Inspired Topsy Hot Chocolates with their paired ice creams. Includes White Chocolate with raspberry liqueur and vodka with vanilla cherry chunk ice cream and Velvet Red Velvet with baileys, cream cheese, and cake paired with red velvet ice cream.



Hot Chocolate Pairings

22

We have crafted the perfect pairings of our RED month ice creams and hot chocolates.

Caramel Chai + Salted Caramel

Ube + Vanilla Cherry Chunk

S'mores Hot Chocolate + Espresso Ice Cream

Red Velvet Cake + Red Velvet Cake Ice Cream



HOT CHOCOLATES

HOT CHOCOLATE FLIGHTS + PAIRINGS

Hot Chocolate Flight

Choose any 4 of our nationally recognized hot chocolates **14**



Hot Chocolate Pairings

We curate a pairing of four hot chocolates with four of our hand-crafted ice creams. **24**



SPECIALTY HOT CHOCOLATES

CARAMEL CHAI

white chocolate, cocoa butter, masala chai spices, caramel, whipped cream, cinnamon

WHITE BUTTERED RUM

white chocolate, cinnamon, buttered rum syrup, whipped cream, cinnamon and caramel sauce

UBE

white chocolate, ube cream, whipped cream, purple sprinkles

S'MORES

milk chocolate, toasted marshmallow syrup, toasted marshmallow fluff, chocolate sauce, graham cracker

MEXICAN

chocolate, milk, cayenne, cinnamon, whipped cream, cinnamon stick

RED VELVET CAKE

red dark chocolate, cream cheese mousse, red velvet cake topping

CLASSIC

53% cacao, dark chocolate, whipped cream, chocolate sprinkles **8oz 16oz**
5 - 7



red velvet cake hot chocolate

ube hot chocolate



NOTE: Classic Chocolate can be made 100% dairy-free; all other hot chocolates have some small amounts of dairy.

PLATED & SERVED

Small Plates

CHARCUTERIE mole & classic salame, brie, marinate olives, dried apricots, nuts **14**

MEAT + CHEESE **14**
mole & classic salame, Beecher's cheddar cheese chunks, cultured goat cheese, and assorted crackers

NOTE: All menu items are available while supplies last. We will let you know if we are out of any items, and recommend an alternative



roasted turkey panini



Paninis

EAST COAST PANINI **12**
genoa salami, pepperoni, mama's lil' peppers, provolone, tomatoes, red onion, pesto mayo

ROASTED TURKEY PANINI **12**
swiss, tomatoes, honey mustard

THREE-CHEESE PANINI **11**
cheddar, provolone, and swiss

CAPRESE PANINI **11**
fresh mozzarella, tomatoes, basil, balsamic vinaigrette, pesto mayo

Flatbreads

MARGHERITA **15 each**
pomodoro, mozzarella, fresh basil

FIG PROSCIUTTO
fig jam, prosciutto, four-cheese blend, arugula, and balsamic reduction

All Flatbreads and Paninis are served with a choice of Chips or Arugula Salad

fig prosciutto



THE AGED BARREL (21+)

Shaken + Stirred

bourbon
"rocks"



BOURBON "ROCKS" 14

port-barrel whiskey on a cube of bourbon ice cream

CHOCOLATE RASPBERRY 14

gabriello chocolate liqueur, raspberry liqueur, cream

LOVER MARTINI 14

vanilla vodka, passionfruit, prosecco, butterfly peaflower tea

ESPRESSO MARTINI 14

espresso, vanilla vodka, espresso liqueur, simple syrup

BUTTERSCOTCH MARTINI 14

butterscotch schnapps, creme de cacao, amaretto, cream

PROSECCO FLOAT 13

prosecco, sorbet

BEER FLOAT 11

draft beer, ice cream

prosecco
float



Tipsy Hot Chocolates

tipsy
campfire



SPIKED BUTTERSCOTCH

white chocolate, baileys, butterscotch schnapps

TIPSY CAMPFIRE

milk chocolate, chocolate vodka, espresso liqueur, toasted mallow

13

DIZZY PINK RASPBERRY each

white chocolate, raspberry vodka, raspberry liqueur, whip, dried raspberries

DAD'S PEANUT BUTTER CUP

dark chocolate, peanut butter whiskey, chocolate vodka

VELVET RED VELVET

red velvet chocolate, bailey's irish cream, gabriello's chocolate liqueur, cream cheese mousse

TIPSY DUET + PAIRINGS 21

any two tipsy hot chocolates, add pairings



tipsy hot chocolate duets

SCOOPS & ESPRESSO



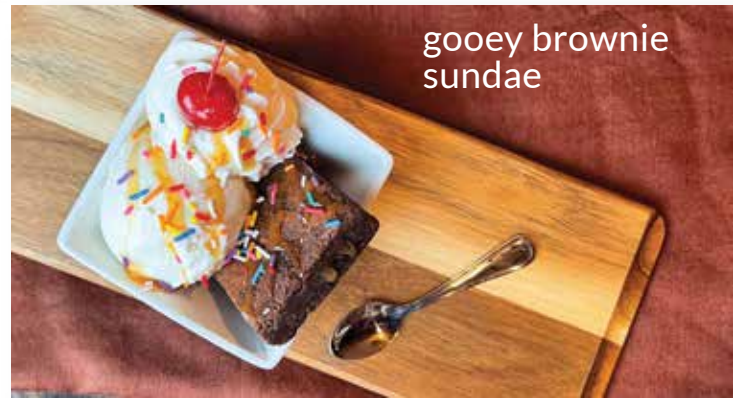
affogato

The Traditional

SINGLE	6.30
DOUBLE	8.30
TRIPLE	11.95
PINT	12.50
ICE CREAM FLIGHT	16
ROOT BEER FLOAT	9.95
ORANGE CREAM FLOAT	9.95
MILKSHAKE	11.95

Espresso Creations

AFFOGATO	7
DOUBLE AFFOGATO	9
MEXICAN MOCHA	4 - 6
LATTE	4 - 5
CAPPUCCINO	4 - 5
AMERICANO	3 - 4
ESPRESSO	2 - 3



gooey brownie sundae

GOOEY BROWNIE SUNDAE 13

warmed homemade brownie, your favorite scoop, whipped cream, caramel sauce, sprinkles, and a cherry (gf on request)



ICE CREAM CHARCUTERIE 26

Choose any of our ice creams to dip, spread, or top with waffle cone pieces, cookies, brownies, peppermint crunch, sprinkles, and caramel or chocolate sauce



RED TABLESIDE S'MORES 19

The fireside classic at your table! Both gourmet and traditional mallows with spreadable chocolate and a selection of toppings.

Draft Beer

We carry seasonal draft beer from some of the best breweries on the west coast. Ask about our current drafts.



bubbles pairings

Reds

HOFBURG MULLED WINE	8
RITORNELLO LAMBRUSCO (SPARKLING RED)	9.50
LANGE PINOT NOIR	15 20
BRIAN CARTER ABRACADABRA	13 15
RYAN PATRICK ROCK ISLAND CAB	12 15
LUKE MERLOT	13 15

Whites + Bubbles

LA BELLA PROSECCO	7
PIAZZOLO SPARKLINE ROSÈ	9.50
RYAN PATRICK ROSÈ	9 11
ALEXANDRIA NICOLE PINOT GRIS	11 13
BRIAN CARTER ORIANA (VIOGNIER, MARSANNE)	14 18
RAEBURN CHARDONNAY	10 13

Wine or Beer Flights + Pairings

We've specially paired our ice creams with four wines or beers to create an playful tasting experience!



mixed wine pairings



beer pairings

BUBBLES PAIRINGS	23
WHITE WINE PAIRINGS	25
RED WINE PAIRINGS	29
MIXED WINE PAIRINGS	27

BEER PAIRINGS	23
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PRO TIP: Sip, taste the ice cream, then sip again to get a distinctive flavor change



THE
FROSTY BARREL
EST 2020

**ICE CREAM
DONE
DIFFERENTLY**