

## HOMEMADE DESSERTS

**BLACK FOREST CHERRY CAKE** - Chocolate Sponge Cake layered with Sour Cherries, Kirschwasser Whipped Cream & Chocolate Mousse 8.

**APFEL STRUDEL** - made with local Apples, Rum-Soaked Raisins, Cinnamon, Brown Sugar & Lemon, wrapped in thin flaky pastry, served warm 8.

**JANE'S ICE CREAM or SORBET** - Raspberry Sorbet (vegan), Killer Chocolate, Cappuccino Kahlúa Calypso, or Vanilla (GF) 6.

\*Also available for curbside pickup in hand-packed pints 7.\*

## DRINKS

**MÜNCHEN EISKAFFE** - chilled organic Coffee with Jane's Vanilla Ice Cream, fresh Whipped Cream & a sprinkle of Cinnamon 7.

**MOUNTAIN BRAUHAUS HOT COCOA**

made with rich Valrhona Cocoa & fresh Whipped Cream 3.5

**LOCALLY ROASTED COFFEE**

Organic & Fair Trade, from the Mudd Puddle in New Paltz (Regular, or water-process Decaffeinated) 2.5

**EQUAL EXCHANGE ORGANIC TEA:**

English Breakfast, Earl Grey, Peppermint, Chamomile, Vanilla Rooibos, Jasmine Green Tea, or Decaffeinated English Breakfast 2.5

## DIGESTIFS

**ASBACH SPEZIALBRAND, 15 YEAR OLD** (Rüdesheim, Germany) - *Weinbrand* is the German equivalent of Cognac; distilled from European wines, aged 15 years in Limousin Oak barrels; notes of apple, pear, oak, toffee & dried fruit 14.

**'MOUNTAIN' SCHNAPPS, MICHELBERGER KRÄUTERSPIRITUOSE**

(Berlin, Germany) - clear, bracing spirit with anise, sage, lemon peel, thyme, coriander, caraway & juniper 9.

**'FOREST' SCHNAPPS, MICHELBERGER KRÄUTERSPIRITUOSE**

(Berlin, Germany) - golden herbal liqueur; soft, mellow & warming, with vanilla, cinnamon, clove & orange peel 9.