

**DESSERTS**

**AFFOGATO**

*Prepared tableside  
espresso over vanilla gelato*  
\$10

**PAN-FRIED POUND CAKE**

*with salted caramel gelato and  
Chantilly cream*  
\$12

**CHOCOLATE BROWNIE**

*with chocolate ganache house-made  
Chantilly cream & vanilla bean gelato*  
\$12

**PEACH COBBLER**

*Warm peach cobbler with sweet summer peaches,  
finished à la mode with vanilla gelato.*  
\$12

**KEY LIME PIE**

*smooth key lime custard, golden crust,  
lightly sweetened cream*  
\$12

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**GELATO**

*Sicilian Raspberry  
Wild Strawberry Swirl  
Sea Salt Caramel  
Dark Chocolate  
Raspberry  
Vanilla Bean*

*One for \$8 | Three for \$20*



GRETCHEN'S

BISTRO

**SPECIALTY COFFEE**

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**ESPRESSO \$5**  
*bold, aromatic, deeply robust*

**AMERICANO \$6**  
*smooth, refined, full-bodied*

**CAPPUCCINO \$8**  
*espresso, steamed milk, velvety  
microfoam, lightly dusted cocoa*

**CAFÉ LATTE \$8**  
*espresso, steamed milk, silky foam*

**GRETCHEN'S COFFEE \$20**  
*signature triple-shot cappuccino with three liqueurs*

**ESPRESSO MARTINI \$16**  
*vodka · espresso · coffee liqueur*

**IRISH COFFEE \$10**  
*espresso · Jameson · sugar · cream*

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**AFTER DINNER DIGESTIFS**

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*Neat or on the Rocks — \$10*

*Brandy · Cognac XO · Amaretto · Sambuca*

*Grappa · Port · Limoncello*

*Grand Marnier · Baileys Irish Cream*

*Drambuie · Campari · Frangelico*

*Cointreau · Kahlua · Chambord*