



GRETCHEN'S  
BISTRO

**DESSERTS**

*All Selections \$10*

**AFFOGATO**

*Prepared tableside  
espresso over vanilla gelato*

**PAN-FRIED POUND CAKE**

*with salted caramel gelato and  
Chantilly cream*

**CHOCOLATE BROWNIE**

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

**APPLE CRUMBLE**

*fresh Granny Smith apples, crisp buttered  
crumble, finished à la mode with vanilla gelato*

*Prepared to order  
please allow 20 minutes*

**KEY LIME PIE**

*smooth key lime custard, golden crust,  
lightly sweetened cream*

---

**GELATO**

*Sicilian Raspberry  
Sea Salt Caramel  
Dark Chocolate  
Raspberry  
Vanilla Bean*

*One for \$10 | Three for \$24*



**GRETCHEN'S**

BISTRO

**SPECIALTY COFFEE**

**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*

---

**AFTER DINNER DIGESTIFS**

*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*