



# CALEB'S

AMERICAN KITCHEN

BYO

## Desserts

<b>Gram's Pudding Trio (GF)</b>	<b>8</b>
65% dark chocolate pudding, coconut and golden raisin rice pudding, burnt sugar butterscotch pudding, chocolate toffee brittle	
<b>Julian's Award-Winning Salted Caramel Blondie Sundae</b>	<b>8</b>
salted caramel, vanilla ice cream, whipped cream	
<b>Pear Berry Crisp</b>	<b>8</b>
pear, blueberry, strawberry, vanilla ice cream	
<b>Pound Cake</b>	<b>8</b>
rhubarb raspberry compote	
<b>Flourless Chocolate Cake (GF)</b>	<b>8</b>
dark chocolate mousse, whipped cream	
<b>Lemon Ricotta Cheese Cake</b>	<b>8</b>
white chocolate sauce	
<b>Frozen Strawberry Mousse (GF)</b>	<b>7</b>
dairy free and delicious (contains egg whites)	
<b>Tanner Brothers Ice Cream</b>	<b>7</b>
ask your server about today's flavors	

## After Dinner Beverages

<b>Coffee or Decaf</b>	<b>3.00</b>
<b>Cappuccino</b>	<b>4.50</b>
<b>Espresso</b>	<b>4.00</b>
<b>Lipton Tea or Decaf</b>	<b>3.00</b>
<b>Harney &amp; Son Tea</b>	<b>3.25</b>
organic green, darjeeling, red raspberry, egyptian chamomile, earl gray, english breakfast	

## Hot Chocolate Bar

<b>Ghirardelli Hot Chocolate</b>	<b>3.75</b>
<b>Peppermint Ghirardelli Hot Chocolate</b>	<b>4.75</b>
<b>S'mores Ghirardelli Hot Chocolate</b>	<b>4.75</b>
<b>Caramel Espresso Ghirardelli Chocolate</b>	<b>4.75</b>

For all outside occasion cakes, we charge a \$3.50 per person cake-cutting fee which includes a scoop of vanilla ice cream