



# Desserts

## **Peanut Butter Blondie**

A warm peanut butter bar topped with Ben & Jerry's vanilla ice cream and fresh whipped cream. Garnished with caramel sauce and peanut butter crunch

\$5.75

## **Stormy Cheesecake**

A gluten free, individual cheesecake garnished with a blueberry ginger coulis and homemade strawberry sauce, topped with fresh whipped cream and powdered sugar

\$5.50

## **Crème Brûlée**

A rich vanilla custard glazed with a warm caramel crust

\$5.50

## **Leonardo's Sorbet & Gelato**

Your server knows all the tasty details of our local Sorbet & Gelato of the day!

\$5.50

## **Banana Cream Pie**

White chocolate & banana custard served in an Oreo Cookie crust topped with fresh bananas, caramel & chocolate sauce, and fresh whipped cream

\$5.50

The State of Vermont Department of Health Advisory

Consuming raw meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# The Storm Café Dessert Wine ~ Beer ~ Beverage List

## Dessert Wines

Gruet Blanc De Noirs 17.00 (1/2 btl)

*Sparkling, Albuquerque, New Mexico*

The rich and toasty character of our Blanc de Noirs is balanced with a creamy texture, fine salmon color, and explosive juicy flavor of raspberry

Santa Julia "Taidio" 5.00 25.00 (500ml)

*Mendoza, Argentina*

A delicate sweet wine with pear, apricots and citrus aromas with fresh fruit and honey flavors on the palate

## Beer Selection

### Local Draft

Otter Creek

Magic Hat

Rock Art

Switchback

### By the Bottle

Woodchuck Hard Apple Cider, *Middlebury*

Kaliber (non-alcoholic malt beverage)

## Non-Alcoholic Beverages

### Cold

Ice Tea with mint & lemon

Lemonade

1/2 & 1/2

IBC Root Beer

Saratoga Sparkling Water

Pepsi, Diet Pepsi, 7-Up)

Cranberry Juice

### Hot

Coffee

Pot of Tea

Espresso

Double Espresso

Cappuccino

Café au Lait

Café Latte

Café Mocha