

# *Signature Drinks*

## The Original • “Choco-Cab” •

A Chocolate rimmed wine glass filled with Mad HouseWife Cabernet. 9

## The “Choco-Port”

The sweet nectar of Taylor Tawny in a chocolate rimmed port glass . 10

## Michelle’s Multiple

Chocolate and cream infused red wine served slightly chilled in a dark chocolate rimmed glass 9

## Carly’s Button

Paringa “sparkling” shiraz with hints of superb fruit. Rimmed in Dark Chocolate. 11

## Kelly’s Klimax

Sparkling Red Dolce’ Stilnovo Moscato in a White Chocolate Rimmed Champagne Flute .13

## Adult Apple

Ephemere Apple Kissed Ale in our homemade caramel rimmed Beer Glass . 8

## Caramel “Over Me”

Sweet White Moscato in a delicious caramel dipped Wine Glass . 9

## The Sex Appeal

Piedmonte White Sparkling Moscato in a pink sugar white chocolate rimmed glass . 13

## The Gyration

Rogue Mocha Porter OR Young’s Double Chocolate Stout served in a dark chocolate rimmed glass . 9

## Emily’s Entry

Chocovine Espresso Wine & Vodka served “up” in a White Chocolate Espresso sugar rimmed glass. 10

# Desserts

## “Between My Red Velvet Sheets” Cheesecake

Master Chef Winner 2011

Smooth Riding in and out of the covers these days.... Velvet Creamy Love fluffed up to perfection, stands erect on a bed of chocolate cookie dough crust. The *Flavors* of Red Velvet Cake come together in this decadent Cheesecake topped with a whip of traditional cream cheese frosting. You'll be floating on Cloud 69 from your first nibble. 12.69

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## The Missionary Crisp

(Mom's family recipe)

Amused Polynesians enjoy this most rewarding combination of Red Delicious supple skin-on Apples - Smothered in a Buttery Cake-Like layer "On Top" ... with Vanilla Bean Balls & caramel. 11.69

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## Jungle Fever

Smooth. Soft. Supple. A warm chocolate brownie body Oozing a dark pudding.

Rubbing up against cool white vanilla bean balls. 11.69

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## Peanut Butter Perversion

Nothing immoral about this peanut butter silk pie floating on top of a chocolate chip cookie dough crust. Don't Deprive yourself of the combination of chocolate and peanut butter. Deviantly corrupt, innocently perfect. 12.69

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## Tongue Bath Truffle

Tickle your tongue with this flourless chocolate wedge. Imagine the inside of an extremely dense and rich true Belgian chocolate truffle from your trip around the world. A breath of Raspberry Sorbet wets your whistle along the way. 10.69

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## Kinky Key Lime

Expect to be fluffed. This Mile High Mousse Pie is mounted with a Creamy Key Lime Chiffon Cloud that fulfills its unusually strong desire to lay itself on top of a bed of flakey pie crust with a light blanket of Pistachio Nuts.

Crave the Unique & Unordinary. 10.69

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## Team Cream

Smooth, Slippery Vanilla Crème Love Custard joins in a poke party with Cracked Burnt Sugar Pieces, & dribbles of warm soft caramel. This crème brulee is teamed up with the perfect match: orange blossom kissed shortbread wedgies... insert one today and you'll be sure to score! 10.69

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## Better Than Sex

Master Chef Winner 2009

Deep. Dark. Chocolate. Penetrates Big Bold Bing Cherries swimming in ménage a trois of chocolates & baked dark dense Pumpernickel bread & butter . A Bread Pudding that Magically bakes into a cross between a cake, brownie & bread pudding that melts in your mouth. Served with white chocolate truffle mousse.

9.69

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## Cookie Nookie Pie

You'll be sure to "Get Some" Nookie when you spoon up this sweetie. Imagine the inside of a warm chocolate chip cookie fresh from the oven being wrapped up in a fluffy blanket of flakey pie crust. Wrapped up inside you'll find bits of chocolate pieces, pecans and ooey gooey goodness. Served with a vanilla bean ball nestled along side. 11.69

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## Banana Bazooka

Sink your smacker into this highly-explosive layered "crepe-like" tortilla torte. Smooth, decadent, sinfully tender....

Big banging banana hunks, a tickle of caramel and a tease of cinnamon... bumping around with

Callebaut White Chocolate Ganache embraced in sweetened sour cream and

Topped with a brown sugar icing thats rimmed in Heath bar crunch. 10.69



## “Get It On”...the Side

- *The Perfect Partner* - Frozen Vanilla Bean Balls (ice cream) drizzled with White Chocolate 3.69
- *Voomish Violette* - “Fall In Love” with Two scoops of Refreshing French Artisan “Violette” Flower Ice Cream 4.29
- *Thrill and Chill* - Two Scoops of Raspberry Sorbet 3.69
- *Hot & Bothered* - Two scoops of Chocolate Pinot Noir Hot Pepper Ice Cream topped with White Chocolate 4.29

♥ Love Notes: ♥

No Separate Checks Please! We will take up to 2 forms of payment per table, thanks!