

The Cooper Craft Bar & Kitchen

Dessert & Other Final Thoughts

DESSERT

THE COOPER SUNDAE 13⁵⁰

Vanilla ice cream, bruleed bananas, hot chocolate fudge, salted caramel, spiced pecans, whipped cream, amarena cherries... add flourless chocolate cake 4⁵⁰

KEY LIME PIE 10

Graham cracker & almond crust, whipped cream, mango sauce

CARROT CAKE 8

Layers of house made carrot cake, cream cheese frosting, candied pecans, toasted coconut

FLOURLESS CHOCOLATE CAKE 11

Fresh whipped cream

GELATO PETRINI SORBETTO & GELATO 8

SWEET WINES 15⁵⁰

TAYLOR FLADGATE - 20 year Tawny Port / Duoro, Portugal

CAFFEINATED COCKTAILS

BAIGE A BETINI MARTINI 12

Espresso, milk framboise, creme de cacao

PANNA NOCE 12

Frangelico, Irish Cream, coffee, whipped cream

ESPRESSO MARTINI 13

Espresso, Borghetti, rock candy, vodka

MEXICAN COFFEE 12

Kahlua, coffee, whipped cream

ITALIAN COFFEE MARTINI 9

Amaretto, Sambuca, espresso

IRISH COFFEE 12

Jameson, coffee, whipped cream

ESPRESSO, COFFEE & TEA

ESPRESSO Regular or Decaf single 4 / Double 5⁵⁰

CAPPUCCINO OR LATTE Regular or Decaf 6

COFFEE Regular or Decaf 3²⁵

HERBAL TEA 3²⁵

Culinary Team: Marcelo Palacios, Evan Baxter

