



Desserts All Moose desserts are house-made

Callebaut Belgian dark chocolate pudding with whipped cream and bittersweet chocolate shavings	\$8.50
Pineapple upside-down cake served warm with rum-caramel sauce	\$8.25
Lemon ricotta cheese cake with blueberry sauce	\$8.25
Profiteroles served warm and stuffed with vanilla bean ice cream, topped with dark chocolate and caramel sauce	\$8.25
Seasonal fruit crisp served warm with a scoop of vanilla bean ice cream	\$8.00
Ice cream and sorbet – See our Specials menu for today's flavors	\$7.50

Ramos Pinto Porto	\$7.50
Graham's 10-year Tawny Port	\$8.50
Bonny Doon Le Vol Des Anges, 2007	\$9.00
Navarro 2008 Gewurztraminer Grape Juice	\$6.00
Navarro 2008 Pinot Noir Grape Juice	\$6.00
Sonoma Sparkler Natural Pear	\$3.75
Izze Sparkling Grapefruit	\$3.50/bottle
Organic Apple Juice	\$3.50
Cranberry Juice	\$3.00
Fresh-squeezed Orange Juice	\$4.50
Henry Weinhard's Root Beer, Vanilla Cream	\$3.00/bottle
House-made Iced Tea	\$3.00
Pellegrino Mineral – small or large bottle	\$3.00/\$5.50
Evian Still Water – small or large bottle	\$4.00/\$7.00
Gold Rush Organic Coffee	\$2.50
Gold Rush Organic Espresso	\$3.00
Cappuccino	\$3.50
Caffé Latte	\$4.00
Mocha Caffé Latte	\$4.50
Tazo Teas – Earl Grey, English Breakfast, Green, Chamomile, Mint	\$3.00
Celestial Seasoning's Mandarin Orange Spice	