

dessert

Chocolate Tiramisu Cube 15

cocoa nib streusel, espresso gel,
chocolate sablé

Pumpkin Custard Bar 15

butterscotch, whipped mascarpone,
pumpkin croquant

Brown Butter Mango Cheesecake 15

buttermilk gel, brown butter crumble,
mango pearls (gf)

Pâtisserie Board 18

featured pastries prepared by
our in-house pastry chef

Affogato 9

illy espresso

Gelato and Sorbet 8

seasonal flavors



Please advise your server of any
food allergies & intolerances
Prices subject to GST | Parties of 8 or
more are subject to 20% gratuity
(df) dairy free (gf) gluten free

BOROUGH

by murrieta's

COFFEES & TEA

Tea	4
Coffee	4
Americano	5
Espresso	5
Cappuccino	6
Latte	6
Macchiato	6

DESSERT & ICEWINE

BOTTLE 60ML

Elderton Botrysis Golden Semillon

61 16

350ml – Riverina, Australia

Inniskillin Riesling Icewine

60

200ml – Niagara, Ontario

PORT

60ML

Taylor Fladgate 10 yr

12

Tawny Taylor Fladgate 20 yr

18

Tawny Taylor Fladgate 40 yr

38

Tawny Lustau East India Slorea Sherry

11

DESSERT COCKTAILS

12.85

Madeleine 1 oz - sweet, light, cake-like

Amaretto, Cointreau, pineapple juice

Espresso Sweet 2 oz - sweet, creamy, chocolate

Eau Claire vodka, Bailey's, Kahlúa, Poli Ciok Choco, coffee

Black Forest 2.25 oz - sweet, fruity, bold

Buffalo Trace, Frangelico, Poli Ciok Choco, triple berry syrup

Golden Cream 1 oz - sweet, rich, creamy

Galliano, Frangelico, St-Germain, Cream, demerara, walnut bitters