dessert

Chocolate Hazelnut Bar 15
feuilletine chocolate crunch, hazelnut chocolate crème, chocolate gel

Lemon Mascarpone Mousse 15
vanilla lemon curd, toasted meringue shards, whipped mascarpone

Brown Butter Apple Tart 15
caramel poached apple, brown butter sponge, spiced apple gel (gf)

Patisserie Board 19
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	2OZ
Inniskillin Riesling Icewine 200ml – Niagara, Ontario	**60**	**16**

PORT

	2OZ
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

Flat White Martini 2oz - **rich, velvety & perfectly smooth** **16**
Eau Claire Vodka, irish cream, vanilla, coffee

B&B 1.5oz - **sweet banana, salted caramel & a hint of warming spice** **13**
bourbon, creme de banane, salted caramel, bitters

Spiced Chai Tea 1oz - **aromatic, gently spiced & comforting** **10**
gin, hot chai tea, ginger, cardamon

Coco Power 1.5oz - **rich, decadent & delightfully chocolatey** **13**
Irish cream liqueur, aged rum, cream, chocolate bitters, Borough's famous hot chocolate