



DESSERTS

desserts proudly made in-house by the Hawthorne Hotel

BANANA PIE 14

banana cheesecake, cookie butter mousse, crumb crust, whipped cream, chocolate toffee garnish

DECADENT BROWNIE 10

toasted salted pistachio, freeze dried raspberry, white chocolate ganache
add another brownie +4
a la mode +2

NATHANIEL'S BREAD PUDDING 12

caramelized pear, salted caramel, chocolate chips, whipped cream
a la mode +2
NF

THYME CRÈME BRÛLÉE 12

brûléed sugar, thyme crumble, fresh berries
NF, GF without crumble

MAPLE MOUSSE 13

candied pecans, cinnamon shortbread, spiced persimmon compote

ICE CREAM SUNDAE 10

vanilla ice cream, chocolate ganache, caramel, pecans, whipped cream
GF

SEASONAL SORBET 10

VV, GF, NF

VV – Vegan | GF – Gluten-Free | NF – Nut-Free

CHOC-TAILS 11

TIRED TRAVELER ICED COFFEE | *caffeinated iced coffee, Kahlua, Baileys Irish Cream, chocolate drizzle, on the rocks*

MOOSE TRACKS | *Godiva white chocolate liqueur, Skrewball peanut butter whiskey, milk, chocolate and caramel drizzle, on the rocks*

NUTELLA AFFOGATO | *chocolate hazelnut spread, chocolate ice cream, two shots espresso (non-alcoholic)*