



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

CLASSIC CRÈME BRÛLÉE 12

brûléd sugar, fresh berries
NF, GF without crumble

MAPLE MOUSSE 13

candied pecans, cinnamon shortbread,

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*