

COPPER DOOR®

HOMEMADE DESSERTS

Fall & Winter 2024

COPPER CUPCAKE

Our Signature Dessert Featuring Seasonal Tastes 11

SAMPLER

Mini Versions of Chocolate Peanut Butter Caramel Cake,
Golden Milk Crème Brûlée, and
Gingersnap Cheesecake 13.5

MOLTEN CHOCOLATE CAKE

Bittersweet Chocolate Molten Cake, Dulce de Leche Ice Cream,
Sponge Candy, Caramel Sauce 13
(enough for two! baked to order, please allow 20 minutes)

GINGERSNAP CHEESECAKE

Gingersnap Cake, Molasses-Ginger Swirl, Gingersnap Crust,
Crème Anglaise, Whipped Cream, Caramel Sauce, Molasses Crinkle Cookie 11

GOLDEN MILK CRÈME BRÛLÉE

Warmly Spiced Golden Milk Custard, Pistachio Florentine,
Fresh Raspberry, Wildflower Honey Drizzle 10

CHOCOLATE PEANUT BUTTER CARAMEL CAKE

GIF Chocolate Cake, Peanut Butter Mousse, Chocolate Sauce,
Sweet & Salty Peanuts, Caramel Sauce 11

BUTTER CAKE

Brûléed Butter Cake, Strawberry Compote, Vanilla Ice Cream,
Lemon Curd, Sliced Strawberry 14

APPLE CRISP

Hot Apple Crisp, Jake's Vanilla Ice Cream 11.5

BERRIES & CREAM

Assorted Fresh Berries, Whipped Cream 10

JAKE'S OLD FASHIONED ICE CREAM & SORBET

Locally Made, Seasonal Flavors 6

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All Desserts Are Created By Our Pastry Chef, Cathy Allen

ALLERGY INFORMATION

Before placing your order, please inform your server if a person in your party has a food allergy.

Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements. Your safety is of the utmost importance to us.



SWEET TREATS & HOT TODDIES

PISTACHIO MARTINI

Fabrizia Crema di Pistacchio, Vanilla Vodka, Baileys Irish Cream,
Splash of Cream, Pistachio Garnish 15.25

SALTED KARAMEL MACCHIATO-TINI

Stoli Salted Karamel Vodka, Kahlúa, Splash of Cream 15.75

FILTHY RICH

Chocolate Vodka, Trader Vic's Chocolate Liqueur,
Chocolate Cream Liqueur, Chocolate Milk 15.75

THE ROCKET

Vanilla Vodka, Baileys Irish Cream,
Dark Crème de Cacao, Espresso 15.75

RASPBERRY LIMONCELLO

Raspberry Vodka, Limoncello, Raspberry Purée, Fresh Raspberry 14.75

PASSION FRUIT MARTINI

Tito's Handmade Vodka, Passoã Passion Fruit Liqueur,
Pineapple Juice, Rose's Lime Juice 16.75

SWEATER WEATHER

Sobieski Vanilla Vodka, Kahlúa, Dark Crème de Cacao,
Baileys Irish Cream, Brewed Coffee 12.5

TEQUILA MOCKINGBIRD

Cantera Negra Café, Kahlúa, White Creme de Cacao,
Cream, Salted Chocolate Rim 16

NOT-SO-IRISH COFFEE

Papa's Pilar Rum, Tullamore Dew, Cinnamon Schnapps,
Brewed Coffee, Whipped Cream 12.5

FIRESIDE CHAT

Kahlúa, Stoli Salted Karamel Vodka, Sobieski Vanilla Vodka,
Hot Chocolate, Whipped Cream 12.5

DESSERT & PORT WINES

Warre's Warrior Port, Portugal 9.5

Quinta do Noval Black Porto, Portugal 10

Terra d'Oro Zinfandel Port, California 10

Eden Vermont Heirloom Blend Ice Cider, Vermont 16.5

Warre's Otima 10 Year Old Tawny, Portugal 14.5

Inniskillin Vidal Ice Wine, Canada 22

