



DESSERTS

OLD FASHIONED WENATCHEE APPLE CRISP

Cinnamon-infused oven-roasted Fuji apples topped with real butter and brown sugar steel wheat oat crumbles. Laced with caramel sauce and served with our original Frederick & Nelson Frango Vanilla Iced Cream.

Our House Special. Enough for two. \$7.95

HANDMADE CHOCOLATE DEATH CAKE

Served with our Frederick & Nelson Frango Vanilla Iced Cream. \$7.95

THE ORIGINAL ROASTHOUSE ROOT BEER FLOAT

An unbeatable combination: Thomas Kemper soda poured over our incomparable Frederick & Nelson Frango Vanilla Iced Cream and served in a hefty 22 ounce tankard. \$5.50

FREDERICK & NELSON FRANGO VANILLA ICED CREAM SUNDAE

A TASTE OF HEAVEN

Fresh Raspberry • Double Chocolate • Butter Caramel
\$5.95

Iced Cream Dish \$4.95 Iced Cream Sample 99¢

WARM DOUBLE FUDGE BROWNIE

served with our Butter Chocolate Sauce and Frederick & Nelson Frango
Vanilla Iced Cream. \$6.95

FREE BIRTHDAY

Complimentary Warm Double Fudge Brownie and
Frederick & Nelson Frango Vanilla Iced Cream dessert
with candle and a rousing birthday tune.

AFTER DINNER LIBATIONS

CLASSICS

- Irish Coffee \$7.95
- Brandy Alexander \$7.50
- Traditional Champagne Cocktail \$7.75
- Grasshopper \$8.50
- Dirty Mother \$8.50
- Between the Sheets \$8.50

APERTIFS AND DIGESTIFS

- Kammer-Kirsch Pear Brandy \$8.25
- Slivovica Plum Brandy \$7.50
- Organic Tangerine Cello \$7.00
- Cockburns 10 year Tawny \$8.00
- Noe Sherry \$8.00
- Whidbey's Port \$7.25
- Lucid Absinthe \$11.00
- Fernet \$7.50
- Chartreuse \$8.50
- Grand Marnier 100 \$18.00
- Local Clear Water Grappa - Pinot Grigio Style \$8.00



GRL, MN, 3-31-10