

EST. 2005

Dessert Lady

CAFÉ & BAKERY

Hours:

Monday - Saturday: 7:30am-9:00pm

Sunday: 9:00am- 8:00pm

Brunch Hours:

Saturday - Sunday: Open - 2:00pm



1. Download the Dessert Lady APP
2. Place your Order
3. Pick it up in 20min

Dessert Lady Bakery and Café
Menu

Hot Drinks

Espresso	2.50/3.50	London Fog	4.25/5.50
Organic Tea	2.50/3.50	Latte	4.25/5.50
Dripped Coffee	2.50/3.75	Cappuccino	4.25/5.50
Decaf Coffee	2.50/3.75	White Hot Chocolate	4.25/5.50
Macchiato	3.00/4.00	Hot Chocolate	4.25/5.50
Café au Lait	3.50/4.75	Mocha Latte	4.75/6.00
Americano	3.75/4.75	Vanilla Latte	4.75/6.00
Cortado	4.00/5.00	White Mocha Latte	4.75/6.00
Tea Latte	4.25/5.50	Matcha Latte	4.75/6.00

Cold Coffee Drinks

Iced Coffee	3.00/4.25	Iced Mocha Latte	4.75/6.00
Iced Americano	3.75/4.75	Iced White Mocha Latte	4.75/6.00
Iced Latte	4.25/5.50	Iced Chai Latte	4.75/6.00

In-House Drinks

Iced Tea	3.75/5.25	Fresh Orange Juice	5.00/6.50
Lemonade	4.25/5.75	Thai Iced Tea	5.00/6.50

Bottled Drinks

San Pellegrino	3.50	Ginger Ale (Fever Tree)	4.50
Fiji Water	3.50	Ginger Beer (Fever Tree)	4.50
Coke	3.00	Club Soda (Fever Tree)	4.50
Diet Coke	3.00		

Milk Alternatives (+.50) Soy | Almond | Coconut Milk | Lactose Free

Dessert Lady Bakery and Café **Beverages**

Note that this is not a nut free facility, please let one of our team members know if you have any allergies or dietary restrictions

Soup + 2 Slices of Toast

Chicken Noodle Soup 12.00
Hearty Chicken Broth with Farfalle Pasta, Carrots, Potatoes, and Celery
| DF

Coconut Lime Vegetable Soup 12.00
Coconut Milk, Chickpea, Sweet Potato, Spinach, Red Bell Pepper, and Fresh Lime
| Veg, GF, DF

Lentil Soup 12.00
A Tomato Vegetable base with Lentils, Carrots, Celery, Onions, and a blend of spices
| Veg, GF, DF

Soup of the Week
* Ask our team

Toast Options White | Pumpernickel | Whole Wheat | Multigrain | Gluten Free (+2)

Salads

Chopped Garden Salad 15.00
Mixed Greens, Cucumber, Tomatoes, Chopped Apples, Crumbled Blue Cheese, with Red Wine Vinaigrette
| Veg, GF

Gourmet Quinoa Salad 15.00
Quinoa, Avocado, Kale, Cucumber, Tomatoes, Corn, Red Onions, with Lemon Vinaigrette
| Veg, GF, DF

Chicken Salad 18.00
An option of Citrus or Rosemary Grilled Chicken, with Mixed Artisanal Lettuce, Apple, Candied Pecan, Citrus Spiced Chicken, with Red Wine Vinaigrette
| GF, DF

Tuna Tataki Salad 23.00
Mixed Greens, Tuna, Mixed Berries, Pecan Crumble, with Lemon Mint Vinaigrette
| GF, DF

Add-On Baked Chili Salmon (+8.5) | Citrus Chicken (+6.5) | Rosemary Grilled Chicken (+6.5)

All Day Breakfast

Three Egg Veggie Omelette 15.00
Cheddar Cheese, Mushrooms, Spinach, Red Onions, Tomatoes, Red Bell Pepper (Egg White + 2)
*With choice of one side
| Veg, GF

Classic Breakfast 14.50
Two Eggs, Bacon, Roasted Tomatoes, Homemade Breakfast Potatoes and 2 Slices of Toast

Three Egg Meat Lover Omelette 16.50
Sous Vide Turkey Breast, Bacon, Ham, Cheddar Cheese, Red Onions (Egg White + 2)
*With choice of one side
| Veg, GF

Options of Sides House Salad | Breakfast Potatoes | Toast

Add-On ½ Avocado (+4) | Fresh Berries Bowl (+7) | Smoked Salmon (+7)

Dessert Lady Bakery and Café
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Spring Features

Stuffed Avocado & Shrimp Salad 16.50
Shrimp, Avocado, Cucumber, Tomatoes,
Red Onions, Cilantro, Lime Juice, and
Tabasco Served on Two Halves of
Avocado | GF, DF

Seasonal Veggie Risotto 20.00
Honey Mushrooms, Asparagus, Peas,
Arborio Rice, and Lemon | Veg.

Chef's Pasta of the Week
* Ask our team

Hoisin Salmon + Rice Bowl 20.00
Baked Atlantic Salmon Glazed with a
Hoisin Sauce served with Rice and
Sautéed Brussel Sprouts, Red Bell Peppers
and Onions | DF

Steak Chimichurri Salad 22.00
Seared Steak (6oz), Chimichurri Sauce
(Spicy), Spinach, Arugula, Roasted Corn,
Grape Tomatoes, and Red Onions tossed in
an Orange Honey Dressing Served with
Two Garlic Baguettes | DF

Sandwiches and Buns

Avocado Grilled Cheese 14.00
5yr Old White Cheddar, Avocado,
and Sundried Tomato Pesto on
Pumpernickel Bread | Veg.

Turkey Grilled Cheese 16.00
Oka Cheese, Sous Vide Turkey,
Spinach, and Artichoke Aioli on Artisan
White Bread

Shrimp Salad Grilled Cheese 16.00
Smoked Gouda, Old Bay Spice
Shrimp, Celery, and Mayonnaise on Artisan
White Bread

Chicken Arugula Focaccia 15.00
Grilled Chicken, Tomato, Red Onions,
Arugula, and Homemade Pesto on
Focaccia Bread | DF

Ham Grilled Cheese 15.00
Black Forest Ham, Smoked Gouda
Cheese, and Garlic Aioli on Artisan
White Bread

French Dip 18.00
Classic Beef Dip Sandwich on a
French Roll, with Horseradish Mayo,
Arugula, and Onions with a side of
Beef au Jus and a Side Salad

Peanut Satay Chicken on Buns 18.00
Homemade Peanut Sauce, Coconut
Marinated Chicken, and Arugula on 3 Mini
Brioche Buns

Pulled Pork on Buns 18.00
8-hour slow cooked Pork Shoulder,
Homemade BBQ Sauce, and Sweet &
Refreshing Coleslaw on 3 Mini Brioche
Buns

Toasts

Tuna Tartare 22.00
Sashimi Grade Tuna, Smashed
Avocado, Sesame Oil, Roasted Red Onions,
Cilantro, Chili, and Lime on Toasted
Baguettes

Sautéed Mushrooms 16.00
Cremini Mushroom, Garlic, Onions, and
Butter on Toasted Baguettes | Veg.

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BEER & COCKTAILS

Imported Beer

Corona Extra Mexico, 330mL.....	9
Leffe Blonde Belgium, 330mL.....	9
Sapporo Premium Lager Japan, 355mL.....	9

Domestic Beer

Mill Street Original Organic Lager 341mL.....	9
Steam Whistle Premium Pilsner 341mL.....	9

Cocktails

Mimosa	12	Classic Martini	14
Orange Juice and Prosecco (3oz)		Vodka (3oz) and Vermouth (1oz)	

WINE

Rosé (5oz)

Jacob's Creek Moscato Rosé Australia 2018.....	12
Kim Crawford Rosé New Zealand 2018.....	15

White Wine

Peller Estates Chardonnay Niagara 2017.....	10
Peller Family Vineyards Pinot Grigio Niagara 2018 2017.....	10
Relax Riesling Germany 2017.....	12
Stoneleigh Marlborough Sauvignon Blanc New Zealand 2017.....	16

Red Wine

Masi Modello Refosco & Merlot Italy 2017.....	10
Rosemount Diamond Shiraz Australia 2017.....	14
Inniskillin Pinot Noir VQA Niagara 2017.....	14
Carnivor Cabernet Sauvignon California 2016.....	14
Cesari Amarone Della Vapolicella Classico Italy 2014.....	32

Prosecco (4oz)

Freixenet Cordon Negro Brut Cava Spain 2012.....	12
Bottega Vino dei Poeti Prosecco Italy 2018.....	12
Tenuta Sant Anna Extra-Dry Prosecco Italy 2015.....	14