

EST. 2005

# *Dessert Lady*

CAFÉ & BAKERY

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Hours:

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

Sunday: 9:00am- 8:00pm

Brunch Hours:

Saturday - Sunday: Open - 2:00pm

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

### **Hot Drinks**

<b>Organic Tea</b>	2.50/3.50	<b>London Fog</b>	4.25/5.50
<b>Dripped Coffee</b>	2.50/3.75	<b>Cappuccino</b>	4.25/5.50
<b>Decaf Coffee</b>	2.50/3.75	<b>Hot Chocolate</b>	4.25/5.50
<b>Espresso</b>	2.50/3.50	<b>White Hot Chocolate</b>	4.25/5.50
<b>Macchiato</b>	3.00/4.00	<b>Latte</b>	4.25/5.50
<b>Café au Lait</b>	3.50/4.75	<b>Mocha/Vanilla Latte</b>	4.75/6.00
<b>Americano</b>	3.75/4.75	<b>White Mocha Latte</b>	4.75/6.00
<b>Cortado</b>	4.00/5.00	<b>Matcha Latte</b>	4.75/6.00
<b>Decaf Cappuccino</b>	4.50/5.75	<b>Decaf Latte</b>	4.50/5.75

### **Cold Coffee Drinks**

<b>Iced Coffee</b>	3.00/4.25	<b>Iced Mocha Latte</b>	4.75/6.00
<b>Iced Americano</b>	3.75/4.75	<b>Iced White Mocha Latte</b>	4.75/6.00
<b>Iced Latte</b>	4.25/5.50	<b>Iced Chai Latte</b>	4.75/6.00
<b>Iced Matcha Latte</b>	4.75/6.00		

### **In-House Drinks**

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

### **Bottled Drinks**

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

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

### Soup + 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 day**  
\* Ask our team

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**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

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**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

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**Options of Sides** House Salad | Breakfast Potatoes | Toast

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

### 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 | GF, 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

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### 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, Red Onions, 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

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### Toasts

**Tuna Tartare** 22.00  
Sashimi Grade Tuna, Smashed Avocado, Sesame Oil, Roasted Red Onions, Cilantro, Chili, and Lime on 3 Garlic Baguette Toasts | DF

**Satay Mushrooms** 16.00  
Cremini Mushroom, Garlic, Onions, and Butter on 3 Garlic Baguette Toasts | Veg.

## BEER & COCKTAILS

### Imported Beer

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

### Domestic Beer

<b>Mill Street Original Organic Lager</b> 341mL.....	<b>9</b>
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### Cocktails

<b>Mimosa</b> .....	<b>12</b>
<i>Orange Juice and Prosecco (3oz)</i>	

## WINE

### Rosé

(5oz)

<b>Kim Crawford Rosé</b> New Zealand 2018.....	<b>15</b>
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### White Wine

(5oz)

<b>Peller Estates Chardonnay</b> Niagara 2017.....	<b>10</b>
<b>Peller Family Vineyards Pinot Grigio</b> Niagara 2018.....	<b>10</b>
<b>Relax Riesling</b> Germany 2017.....	<b>12</b>
<b>Stoneleigh Marlborough Sauvignon Blanc</b> New Zealand 2017.....	<b>15</b>

### Red Wine

(5oz)

<b>Masi Modello Refosco &amp; Merlot</b> Italy 2017.....	<b>10</b>
<b>Jacob's Creek Shiraz Cabernet</b> Australia 2016.....	<b>12</b>
<b>Rosemount Diamond Shiraz</b> Australia 2017.....	<b>14</b>
<b>Chateau Puyfromage Francs Cotes De Bordeaux</b> France 2016.....	<b>14</b>
<b>Carnivor Cabernet Sauvignon</b> California 2016.....	<b>14</b>
<b>Jovino Pinot Noir</b> Oregon 2015.....	<b>15</b>
<b>Albert Bichot Bourgogne Pinot Noir</b> France 2017.....	<b>15</b>

### Prosecco

(4oz)

<b>Bottega Vino dei Poeti Prosecco</b> Italy 2018.....	<b>12</b>
<b>Tenuta Sant Anna Extra-Dry Prosecco</b> Italy 2015.....	<b>14</b>