



**COFFEES & MORE**

1 shot    2 shots

**Espresso Drinks Served hot or cold**

Espresso	2	2.50
A taste of our finest espresso in its purest form		
Cappuccino	3	3.50
Espresso with equal parts steamed and foamed milk		
Latte	3	3.50
Espresso with steamed milk and topped with a cap of foam		
Mocha Café	3.50	4
Espresso with steamed milk and rich, velvety chocolate, topped with sweet whipped cream		
Café Rico	4	4.50
Espresso with steamed half and half, for that rich creamy coffee experience		
Americano	2	2.50
Espresso with piping hot water		
I just want a cup of coffee	1.40	1.70
Our finest drip coffee served black with your choice of cream or sugar		

**FLAVORS:**

Vanilla, Caramel, Hazelnut, Almond, Raspberry, White Chocolate and Chocolate	add .50
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**UN-COFFEE**

Hot Chocolate	4
European style hot chocolate, rich & delicious, topped with whipped cream	
Dragon Fly Chai	3
Spicy black, rooibos and green tea with milk served hot or cold	
Steamed flavored milk	3
A sweet treat for the kid of any age topped with whipped cream	
Italian Soda	3
Flavored syrup, cream & soda water topped with whipped cream over ice	
Hot Tea	2
Choose from a variety of black, green and herbal teas	

**EXTRAS:**

Additional espresso shot, shot of syrup, whipped cream, soy or rice milk	add .50
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\* Raw egg products are used to make this dish

an 18% gratuity will be added to parties of 6 or more  
no separate checks please

**SWEETS**

Cupcake plate, 3 assorted mini cupcakes simply served with a demi tasse of espresso	5
House made Valrhona chocolate truffles* & assorted homemade cookie plate	6
Individual homemade fruit crisp du jour, served warm with fresh whipped cream	6
À la mode	7
Homemade bread pudding du jour, served warm with bourbon hard sauce topping	6
À la mode	7
Traditional vanilla crème brûlée with caramelized topping, served with fresh berry salad & a homemade cookie	7
Tiramisu, traditional style with espresso liqueur soaked lady fingers, marscapone cheese, dusted with cocoa	6
Today's selected sorbet served "en rind" with a little cupcake & berry salad garnish	6
Suzanne's grandmother's homemade apple crumb pie served warm with fresh whipped cream	6
À la mode	7
Warmed chocolate soufflé served with vanilla bean ice cream & fresh berry salad	8
Westcafe's banana split, layered with banana, puff pastry, vanilla ice cream, fresh berries, caramel and chocolate sauces	8
Chocolate stout cake, a rich dark luscious Valrhona chocolate cake finished with a bittersweet velvety ganache and chocolate shards, paired with a grown-up float of chocolate stout and a scoop of vanilla ice cream	10

**AFTER DINNER DRINKS & MORE**

Glenmorangie Scotch Sampler, a sample of Lasanta (aged in a sherry barrel), Quinta Ruban (aged in a ruby port barrel) & Nectar D'Or (aged in a sautern barrel) accompanied by 3 house made Valrhona chocolate truffles	12
Espresso Martini	8
Pinnacle Vanilla vodka, Kahlua, and espresso. Served up with fresh cream drizzled on top	
Coffee Cocktails	8
Spanish, Irish, Mexican, Jamaican or Parisian	
Madagascar Cafe	9
Navan vanilla cognac, Tuaca & Portland Roasting's Viennese coffee topped with whipped cream & a pinch of nutmeg	
Chocolate Martini	9
Pinnacle vodka, Godiva chocolate liqueur and a splash of Crème de Cacao. Served up in an elegantly decorated glass	

GLS      BTL

Marquis de Perlade, Brut, Alsace, France	7	24
Nicolas Feuillate, Brut, Champagne, France		45
		187ML
Heidsieck, Brut, Champagne, France	15	
		GLS
Fonseca, Ruby Port, Oporto, Portugal	6	
Pedro Romero, Cream Sherry, Sherry, Spain	5	

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