

Homemade Desserts by Ranka Pekic

Save room to enjoy one (or two) mouthwatering desserts lovingly made by Ranka Pekic, our in-house self-taught pastry chef.



Desserts

Northwest Granny Smith Apple & Cranberry Crisp

Buttermilk brown sugar biscuit ~ 8
Add vanilla ice cream ~ 3

Chocolate Decadence †

Raspberry sauce, espresso crème anglaise,
espresso bark ~ 8

Snickerdoodle Burnt Cream

Caramelized turbinado sugar, Snickerdoodle cookie ~ 8

Chocolate Hazelnut Mousse †

Toasted hazelnuts, whipped cream ~ 8

Dessert Tasting Size

Choose from any of the above desserts ~ 4.50

Dessert Trio Sampler

Three tasting size portions from the above desserts ~ 12

Peanut Butter Cup Pie

Caramel-chocolate sauce, graham cracker crust ~ 8.50

Ranka's Famous Caramel Carrot Cake

Three layers with cream cheese icing, caramel sauce ~ 8.50

Rocky Road Cheesecake

Marshmallows, walnuts, caramel, Oreo crust ~ 8.50

Whidbey Island Ice Cream Co.

Select from classic Vanilla Bean or our two rotating flavors!

Served in pizzelle cookie cup

1 Scoop ~ 5 • 2 Scoops ~ 9.50

Port / Ice Wine

Inniskillin Vidal ~ 16

Niagara Peninsula, Ontario, Canada

Fonseca 10yr Tawny ~ 8

Fonseca 20yr Tawny ~ 12

Taylor Fladgate Ruby ~ 7

Taylor Fladgate 10yr Tawny ~ 9

Taylor Fladgate 20yr Tawny ~ 14