

DeLise



dessert café

We specialize in artisan pastries, frozen desserts and gourmet sandwiches handcrafted daily using the highest quality ingredients.

We also accept orders of pastries/cakes for special occasions. Please allow 2 days lead-time.

Menu items are subject to change. Please inquire for orders, daily selection and new items.

Menu

Pastries

Cupcakes \$1.95

Red Velvet with peanut butter filling cream cheese frosting and toasted coconut flakes

Green Tea with azuki (red) bean filling and sesame frosting

Devil's Chocolate with dulce de leche frosting, sea salt and pink peppercorns

Muffins \$1.25

Blueberry with streusel

Jalapeño Cheddar with streusel

Double Chocolate (chocolate chips & dried fruit) and chocolate streusel or with homemade strawberry jam filling

Cakes/Coffeecake \$1.50

Banana with pecans

Vanilla Financier (Almond and Hazelnut Tea Cake) with seasonal fruit or with olives and black truffle or chocolate chunks

Carrot with raisins, walnuts, candied ginger, coconut, pineapple and cream cheese frosting

Olive Oil and Yogurt with fruit topping and streusel or with goat cheese and pistachio

Pumpkin with pumpkin seeds and raisins

Scones and Other Pastries \$1.50

Bacon Maple

Tomato Basil with parmesan cheese

Hawaiian with pineapple, ham, coconut

Peking Duck with green onion and hoisin sauce

Chipotle and Cheddar Cheese Puffs (Gougères)

Cookies and Bars

Chocolate Chunk with walnuts \$.75

Snickerdoodles with cinnamon and five-spice \$.75

Chocolate Crinkles \$.75

Chocolate Fleur de Sel with cocoa nibs \$.75

Oatmeal Raisin with walnuts \$.75

Nutella Biscotti with hazelnuts \$.75

Sesame \$.75

Vanilla Bean Tea Cookie with hazelnuts and almonds \$.75

Citrus Poppy Seed Shortbread \$.75

Lavender Madeleine \$.75
Fudge Brownie \$1.75
Peppermint Fudge Brownie \$1.75
Exotic Fudge Brownies *with lavender, dried mango, candied ginger* \$1.75
Butterscotch Blondies *with butterscotch chips and nuts* \$1.50
Eggnog Blondies \$1.50
Macadamia Nut Blondies \$1.50
Peanut Butter Oatmeal Bar *with raisins, chocolate chips, coconut, sesame seeds, walnuts* \$1.50
Lemon Grapefruit Bar \$1.50
Blood Orange Bar \$1.50
S'mores \$1.50

Frozen Dessert

Single Scoop \$2.25
Double Scoop \$3.50
Triple Scoop \$4.50
Pint \$7.50
Root Beer Float \$5.25
Brownie Sundae \$5.25
Affogato \$ 5.25

Frozen Yogurt Flavors (fat free)

Strawberry Balsamic
Peach Champagne
Lychee Rose
Pineapple *with pickled ginger*
Green Apple Yuzu
Strawberry Rhubarb

Sorbet Flavors (vegan)

Spiced Chocolate
Pear Lavender
Coconut Lemongrass/Kaffir Lime
Coconut Pandan
Green Apple Cucumber
Sake Shiso
Blood Orange Ginger
Cherimoya
Lemon Basil
Papaya
Pineapple Star Anise
Mango
Watermelon Mint

Ice Cream

Four Barrel Espresso
Red Blossom Earl Grey
Red Blossom Chrysanthemum Honey
Red Blossom Jasmine
Toasted Rice
Green Tea
Sesame
Peanut Butter Chocolate Chip
Eggnog
Pesto
Banana Cinnamon
Caramel Soy (*vegan*)

Avocado Crème Fraiche (*sugar free*)
Very Vanilla Bean
S'mores
Ube (*purple yam with young coconut*)
Hefeweizen Ale *with honey mustard pretzel*
Malted Dulce de Leche
Vanilla Caramel
Vanilla *with brownie chunks*
Vanilla Brown Sugar
Coke and Jack
Lavender Honey
Durian
Milk Chocolate Coffee
Sweet Corn
Caramel Popcorn
Goat Cheese

Sandwiches

6" Baguette \$5.95

Egg Salad *with homemade red onion marmalade, lettuce, tomato*
Tuna Salad *with organic non fat yogurt, tapenade, cucumber, lettuce, tomato*
Bruleed Cheese *with caramelized brie, arugula salad, pear cranberry marmalade, candied walnut*
BLT *with chipotle aioli, applewood smoked bacon, roasted pepper, lettuce, tomato*
Baba Ghanoush *with roasted pepper, tofu, lettuce, tomato*

Beverages

Coffee

Espresso \$2.00
Café Latte \$3.50
Mocha \$4.25
Cappuccino \$3.00
Macchiato \$2.50
Americano \$2.50
Iced Americano \$3.00
Iced Latte \$4.00
Iced Coffee \$2.75
French Press \$2.00

Specialties

Homemade Hot Chocolate \$3.50
Chai Latte \$3.25
Green Tea Latte \$3.25
Malted Caramel Latte \$3.25

Red Blossom Teas (Organic) \$2.00

Black, Green, Jasmine, Oolong, Eldelflower (Herbal)