

STANFORD'S

Classic American Restaurant and Bar

Desserts

Crème Brûlée (GF)

vanilla custard, caramelized sugar crust, seasonal berries 9

Apple Crisp Skillet

served warm with vanilla ice cream, salted caramel sauce 10

Oregon Marionberry Cobbler

served warm with vanilla ice cream 10

Lemon Cream Cake

yellow cake layers, lemon cream filling, blueberry compote 12

New York Style Cheesecake

cheesecake, fresh raspberry sauce, seasonal berries 10

Sorbet (GF, DF, V)

seasonally rotating flavors 7

Seasonal Brownie Sundae

rich chocolate brownie, served warm with seasonal ice cream
and toppings 10

Chocolate Mousse Cake

bittersweet chocolate mousse cake 10

(VEG) Vegetarian. May contain eggs and/or dairy. (V) Vegan. Please ask your server for details.
(GF) Gluten Free. Prepared gluten free, but we are not a gluten free kitchen and do not have
separate cooking equipment to prepare 100% gluten free items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially in people with certain illnesses.

Espresso

fresh organic ground espresso drinks

Single Shot 4 | Double Shot 5

Latte 5 | Mocha 6

After Dinner Drinks

Chocolate Martini

stoli vanilla vodka, chocolate liqueur, crème de cacao white, fresh
whipped cream, chocolate shavings 12

Coffee Nudge

kahlúa, crème de cacao dark, brandy, coffee, fresh whipped cream 11

Spanish Coffee

cruzan hurricane, kahlúa, triple sec, coffee, fresh whipped cream 12

Flatliner

frangelico, baileys, overproof rum, espresso 12

Ports & Cognacs

Hennessy VS

13

Remy Martin VSOP

21

Courvoisier VS

14

Graham 20 year Tawny Port

26