Sanctuary Turtle Mousse Mist  12
Valrhona milk chocolate caramel mousse, salted caramel, chewy dark chocolate pecan brownie, served over a misting display

Slice of Heaven 10
Layers of rich chocolate cake and semi-sweet Valrhona Madagascar chocolate ganache, chocolate buttercream, whipped cream

Beignets  9
Four light and airy semi-sweet chocolate filled doughnuts, mixed berry compote, crème anglaise

or  White Chocolate Crème Brûlée  7
Fresh berries and whipped cream

SPECIALTY COFFEE BEVERAGES

Mocha Cappuccino  Espresso, whole milk, foam, dark chocolate 4.5
Sanctuary Hot Chocolate  Edelweiss white chocolate, dark chocolate, whole milk 3.5

CAPPUCCINOS
Latte  Espresso, whole milk, foam 4.5
Cappuccino  Espresso, whole milk, foam 4.5
Macchiato  Espresso, whole milk, Monin vanilla syrup and caramel sauce 4.5
Espresso  3
Double Espresso  4.5

FLAVOR ENHANCEMENTS
Caramel, Dark Chocolate, Hazelnut, Vanilla, White Chocolate

COLUMBIA-SWEET & SMOOTH
A high-grown Arabica cultivated in one of the most beautiful coffee-producing regions. A soft, sweet and flavorful cup. Intensity 5

Decaf- LIGHT & AROMATIC
This decaffeinated blend retains all of its aroma and flavor, offering an enjoyable espresso at any moment of the day. Intensity 4

Ethiopian Moka-WILD & FLOWERY
Cultivated in the birthplace of coffee! Light-bodied and delicate with floral aromas and hints of apricot. Intensity 3

Florio- INTENSE & FLAVORFUL
A full-bodied Arabica blend deeply roasted to bring out the fullest flavors. The perfect Italian-style espresso combining sweetness and force. Intensity 8

Jamaica Blue Mountain- AMPLE & OPULENT
Soft, sweet and aromatic flavors. A well balanced, rare and exceptional coffee. This is an exclusive coffee. Intensity 4 (+$5.00)

Mexique-
This organic, 100% Arabica coffee is grown on the slopes of the Sierras in the south of Mexico. This coffee is gentle, with honey hints, slightly tart and light bodied. Intensity 5

Pastry Chef, Hailey Marciniak

The Last Indulgence