

Stone Road Grille

our dessert menu

CLOUDBERRY CRÈME BRULEE \$11
Walnut Shortbread

“THE BARNYARD” \$11
Smoked Maple Bacon Ice Cream "Pig"
Bacon Trough with Bacon Caramel Mousse
Cinnamon Sugar Crackling "Dirt"
Bacon Caramel Corn
*Our Winning Dish From the Cava Restaurant
Groundhog Invitational Charcuterie Competition*

“SLICE DU JOUR” \$11
Lisa's Daily Cake Creation
Ask your Server – Quantities Limited

ALMONDS & QUINCE \$11
Warm Almond Cake | French Almond “Kiss” Meringue
Quince Sorbet & Coulis | White Chocolate “Paint”

CHOCOLATE \$11
Slow Baked Chocolate Mousse | Salty Caramel Ice Cream
Grand Marnier Chocolate Sauce
Honey Kumquat Marmalade

FROZEN “FRUIT COCKTAIL” \$9
Homemade Sorbets

ARTISANAL CHEESE PLATE
3pcs \$12 / 5pcs \$18
Selection of Canadian Cheeses
Home Made Walnut & Reif Raisin Bread

MAPLE COTTON CANDY \$7
The Real Deal



goLOCAL



Garrison Plaza • Mary at Mississagua Street • NOTL
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www.stoneroadgrille.com
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COFFEE & TEA REGULAR / DECAF

Coffee
Specialty Teas
Espresso
Macchiato
Cappuccino
Latte

STONE ROAD Coffee \$10
Bailey's & Kahlua, with just a splash of coffee

Traditional SPANISH Coffee \$10
Brandy & Kahlua, coffee and whipped cream

REST MACCHIATO \$10
*Espresso, steamed milk Layered with:
Frangelico, Ameretto and a splash of Bourbon*

LIQUEURS, PORT & SHERRY \$10 - 2oz

Kahlua, Brandy, Bailey's, Grand Marnier, Drambuie
B&B, Sherry, Cointreau, Sambuca, Frangelico
Amaretto, Pernod, Grappa
Tawny, Ruby, LBV or Stoney Ridge *Forté* Ports

LIQUEURS, COGNACS & SINGLE MALTS

Courvoisier VSOP Cognac \$14 - 2oz
selection of Single Malt Scotch \$14 - 2oz
Calvados Liqueur \$10 - 2oz
Grand Marnier 150th Anniversary Liqueur \$14 - 1 oz
Taylor Fladgate 20 Year Tawny Port \$12-2oz

ICE & DESSERT WINES 1oz serving

Stratus 2009 Red Icewine \$14/\$70
Konzelmann 2008 Vidal Special Select Late Harvest \$10/\$50