


HAND CRAFTED DESSERTS

APPLE COFFEE CAKE	12
Local Metchosin apples baked with a blend of 5 spices, maple caramel drizzel, served with vanilla ic cream and warm apple cider.	
BLACK CURRANT MOUSSE	10
Locally harvested currants with white chocolate mousse	
SAANICH GROWN FRUIT SORBET 	7
FEATURE HOUSE MADE ICE CREAM	8
4 TCHO CHOCOLATE TRUFFLES	8
created by Chocolatier Crystal Duck	
<i>Add a pairing of four 5oz beer tasters</i>	8

SPECIALTY COFFEES 10

HOT CARAMEL APPLE CIDER
chai tea infused brandy, organic apple juice, caramel, cinnamon stick
IRISH COFFEE
Jameson's whiskey, Fernwood espresso, steamed milk
BAILEYS ESPRESSO
Baileys, Fernwood espresso, steamed milk, whipped cream
BLUEBERRY TEA
Grand Marnier, Amaretto, Silk Road English Breakfast Tea.
CHINA WHITE COFFEE
Baileys, Creame de Cacao, espresso, steamed milk, whipped cream

FERNWOOD COFFEE

COFFEE 3.5 / ESPRESSO 4 / AMERICANO 4 / CAFE LATTE 5 / CAPPUCCINO 5 / MOCHA 5
ADD ON VANILLA, HAZELNUT OR CARAMEL SYRUP 0.75

SILK ROAD TEA 3.75

ENGLISH BREAKFAST - smooth blend of premium black teas
IMPERIAL EARL GREY - Ceylon tea, bergamot
EXPRESS CHAI - black tea, ginger root, cinnamon, cardamom, anise, clove
JADE SPRING - green tea, jasmine flowers
SOUR CHERRY – sencha green tea, cherries
BEAU-TEA-FUL white/green tea, calendula, lemon balm, lavender, mint
PHILOSOPHERS BREW - herbal lemongrass, citrus peel, rosehips
ANGELWATER – herbal, spearmint, lavender blossoms, rose petals

SILK ROAD TEA LATTES 5

ANGELWATER & VANILLA / JADE SPRING & VANILLA / VANILLA LONDON FOG / EXPRESS CHAI TEA & HAZELNUT