

# Manos

*Our desserts are  
all made in-house*

*\*Our chefs are always imagining new and exciting  
creations, ask your server about our feature dessert*

Ⓜ **Baklava Anaple** \$11  
*crisp brown sugar phyllo,  
orange blossom mousse,  
pistachio praline & our  
housemade pistachio ice cream*

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**Baklava** \$9  
*layers of phyllo pastry, walnuts,  
almonds, honey, lemon and  
cinnamon*

**Chocolate & Peanut  
Butter Terrine** \$9  
*chocolate pâté atop a creamy  
peanut butter fudge, garnished  
with whipped cream and  
ground cashew praline*  
\*mini terrine \$5

**Crème Brûlée** \$9  
*baked custard, chilled &  
brûléed with caramelized sugar  
- served with fresh berries &  
whipped cream*  
\*mini crème brûlée \$5

**Bourbon Chocolate  
Cake** \$9  
*rich belgian chocolate, bourbon  
& almonds - garnished with sour  
cherries & a white chocolate  
mousse*  
\*mini bourbon cake \$5

**Oreo Cheesecake** \$9  
*slow baked cheesecake with  
oreo crumbs, belgian chocolate,  
& chocolate mousse*

**New York Cheesecake** \$9  
*indulgent, creamy & rich  
- served with saskatoons,  
strawberries or sour cherries*