

CURE LOUNGE & PATIO

DESSERTS

CHOCOLATE ALMOND CAKE 12

dark chocolate shell, dulce de leche mousse, mango-passionfruit sorbet

CHAMPAGNE ORANGE CREME BRÛLÉE 12

CHOCOLATE COCONUT BRÛLÉE 12 (Vg)

"AFFOGATO" ESPRESSO TART 12

espresso lava cake, chocolate crumble, vanilla ice cream

BANANA TIRAMISU 12

banana-chai cake, mascarpone, banana-black olive caramel, banana ice cream, chocolate banana crumble

WHITE CHOCOLATE CROISSANT BREAD PUDDING 12

dried apricots, poached peaches, basil oil, basil ice cream, caramel crumble

HOUSEMADE ICE CREAM 12

- vanilla
- chocolate
- strawberry
- banana
- basil
- salted caramel

HOUSEMADE SORBET 12 (Vg) (GF)

- raspberry-sage
- mango passionfruit

SCHOLZ SUNDAE 12

banana, chocolate and salted caramel ice cream scoops, chocolate sauce, caramel sauce

BETA5 X COAST MOUNTAIN BREWING DESSERT FLIGHT 32

Beer & chocolate flight to share

- Hope You're Happy Ipa + white chocolate ganache/passionfruit caramel ganache
- Rum Barrel Imperial Stout + 46% milk chocolate ganache
- Woodnutt Brown + 46% milk chocolate ganache/toasted white chocolate ganache

BETA5 BOARD- SELECTION OF ARTISANAL CHOCOLATES

Build your own board \$3 per peice

- whole cherry-dark chocolate/cherry/balsamic
- banana- caramelized white/banana/dark rum
- salted chocolate caramel- 46% milk/caramel/salt

SPECIALTY COFFEE

espresso 3.5 mocha / latte / cappuccino / americano 4.5

baileys coffee: single 8 / double 10

(Vg) = VEGAN (V) = VEGETARIAN (GF) = GLUTEN FREE

Please inform your server of any allergies or dietary restrictions.

NOTE: our kitchen produces items that are not gluten-free.

Groups of six or more may be subject to an 18% auto gratuity.