

DESSERTS \$8⁹⁵

CAKES & PIES

hot apple pie chocolate mousse

pb chocolate mousse tiramisu

chocolate fudge carrot walnut

CHEESECAKES

strawberry chocolate chip

classic orzo™ fudge

raspberry rcese's™

ICE CREAM

THREE SCOOPS, ANY COMBINATION

vanilla bean strawberry chocolate

mint chocolate chip coffee

black cherry green tea

TOPPINGS

hot fudge, chocolate syrup, caramel, m&m's™, orzo™, wet walnuts, rcese's pieces™, chocolate chips, marshmallows, pb sauce, rainbow sprinkles, chocolate sprinkles, white chocolate, whipped cream

DELUXE DESSERTS \$11⁹⁵

PEANUT BUTTER CARAMEL

COCOA CIRCUS PIE

chocolate mousse pie with vanilla and chocolate ice cream topped with peanut butter sauce, caramel and chocolate chips

TIRAMISU ESPRESSO DELIGHT

tiramisu with coffee ice cream and biscotti topped with whipped cream and cinnamon

FORBIDDEN BROWNIE SEDUCTION

Ghirardelli chocolate brownies with vanilla ice cream and hot fudge

CHOCOLATE RASPBERRY SIN

warm chocolate cake with vanilla ice cream topped with raspberry sauce and hot fudge

CARAMEL APPLE WALNUT PIE

hot apple pie with vanilla ice cream topped with wet walnuts and caramel

BLACK RUSSIAN DESIRE

warm dark chocolate coffee cake with coffee ice cream, kahlua™ and hot fudge

HOT FUDGE

CHOCOLATE WALNUT

warm chocolate cake with vanilla ice cream topped with wet walnuts and hot fudge

APPALACHIAN TRAIL SUNSHINE

carrot cake with cream cheese icing, topped with vanilla and green tea ice cream, fresh pineapple and walnuts

ICECREAM SUNDAES \$9⁹⁵

COCODEMON

our most infamous sundae ever: lots of chocolate ice cream joined by rich cocoa cake and topped with hot fudge

ARCHANGEL

the divine opposing force of the cocodemon: pure vanilla bean ice cream with the contrast of rich cocoa cake and hot fudge

ARIEL

one of our classic sundaes made with all vanilla bean ice cream dressed with wet walnuts and topped with hot fudge

ORION

a great tasting constellation of half chocolate and half vanilla bean ice cream topped with graham crackers, hot fudge and marshmallows

NERTHUS

the combination of strawberry, vanilla bean and black cherry ice creams topped with freshly sliced pineapple & raspberry sauce

ORACLE

the mystic delight of mostly mint chocolate chip with vanilla bean ice cream topped with crushed orzo™ cookies and hot fudge

ZELORELINA

a tasty balance between coffee and vanilla bean ice cream topped with chopped kit-kat™ candy bar

GREENMAN II

true to legend green tea and coffee ice cream come together for a naturally delicate taste featuring a biscotti cookie

SAMURAI

an unmatched presentation of green tea and chocolate ice cream crucified by 9 japanese chocolate dipped peckys

CRESCENT BLOOM

a dishfull of blackberry and vanilla bean ice cream with Ghirardelli chocolate brownie pieces and hot fudge

DHARMA

the union of vanilla bean and green tea ice cream laced with honey and topped with traditional asian azuki red beans

REDRAGON

redliciously strawberry and french vanilla ice cream surrounded by white shortcake, then topped with fresh strawberry sauce

BYOB bring your own bottle
\$12 minimum order per person
when drinking & or in caves
\$6 minimum elsewhere

occasional 1 hr. time
limit on tables

HOURS

MON-THURS 6pm - midnight

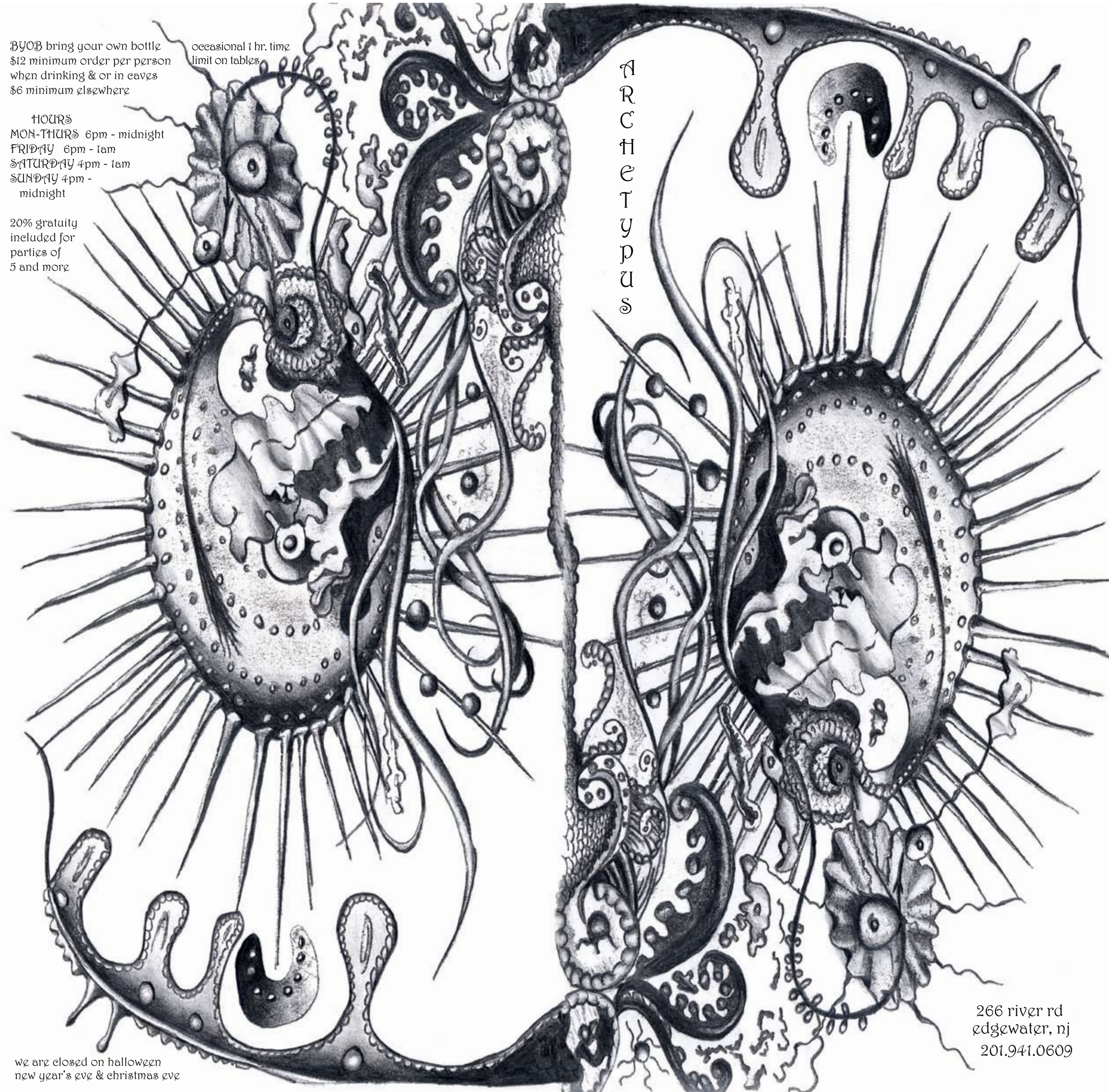
FRIDAY 6pm - 1am

SATURDAY 4pm - 1am

SUNDAY 4pm -
midnight

20% gratuity
included for
parties of
5 and more

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266 river rd
edgewater, nj
201.941.0609

desserts all with whipped cream unless otherwise served you wish to be...

we are closed on halloween
new year's eve & christmas eve

TEA POTS \$4⁹⁵

honey, fresh lemon, milk, sugar, cream or sweetener upon request

HERBAL	*FRUIT*	BLACK
GREEN	BLUE BERRY	LIPTON
GINSENG	LEMON ZINGER	EARL GREY
SLEEPY TIME	BLACK CHERRY	*LIPTON DECAF*
LEMON GINGER	APPLE CINNAMON	ENGLISH BREAKFAST
CHAMOMILE	TANGERINE ZINGER	IRISH BREAKFAST
JASMINE		DARJEELING
MINT		LYCHEE

COLD DRINKS

-ORANGE-TANGERINE ICED TEA	\$3 ⁹⁵	-ICED COFFEE	\$2 ⁹⁵
-WILDBERRY ICED TEA	\$3 ⁹⁵	-ICED LATTE	\$3 ⁹⁵
-PASSION PUNCH	\$3 ⁹⁵	-ICED MOCHA LATTE	\$3 ⁹⁵
-SWEETENED ICE TEA	\$3 ⁹⁵	-ICED VANILLA CHAI	\$3 ⁹⁵
-HOMEMADE LEMONADE	\$4 ⁹⁵	-BOTTLED WATER	\$2 ⁹⁵
-CRANBERRY JUICE	\$3 ⁹⁵		
-NATURAL APPLE CIDER	\$3 ⁹⁵		
-FRESH SQUEEZED ORANGE JUICE (16oz)	\$5 ⁹⁵		

COFFEE & STEAMERS

-CAPPUCCINO	frothed milk & espresso topped with cinnamon	-HOT COCOA*	steamed milk and rich chocolate
-MOCHA CCINO	frothed milk with espresso & cocoa	-DREAM CREAM*	steamed milk with vanilla and orange
-WHITE CHOCOLATE LATTE*	our cafe latte with melted white chocolate	-WHITE HOT CHOCOLATE*	real melted white chocolate with steamed milk
-CAFE LATTE	steamed milk with espresso	-HOT VANILLA*	steamed milk & vanilla
-MOCHA LATTE	steamed milk with espresso & cocoa	-HOT ALMOND*	steamed milk and almond
-CHAI LATTE	frothed milk, chai tea & vanilla with cinnamon	-HOT CIDER	hot apple cider served with a cinnamon stick
-CAFE AUBAIT	frothed milk with colombian coffee	-GREEN TEA LATTE	traditional macha with steamed milk
-CAFE CHOCOLATE*	colombian coffee with cocoa & frothed milk		
-CARAMEL MOCHA LATTE*	frothed milk with espresso cocoa & caramel		

COLOMBIAN COFFEE	ITALIAN ESPRESSO
regular \$5 ⁹⁵	single \$5 ⁹⁵
large \$4 ⁹⁵	double \$5 ⁹⁵

all drinks available in decaf, we offer steamed milk, skim or half & half upon request add hazelnut, almond or vanilla syrup for \$1, also substitute with soy or extra espresso \$1

*served with whipped cream

MILK SHAKES

thick and creamy, topped with whipped cream

- VANILLA
- CHOCOLATE
- STRAWBERRY
- GREEN HORNET
- BANANA CREAM PIE
- CAPPUCCINO FREEZE
- MOCHA CCINO BLAST

\$6⁴⁹

SMOOTHIES

frozen fruit blended with organic soy milk

- CLASSIC
- MIXED BERRY
- STRAWBERRY
- RASPBERRY

All Major Credit Cards Accepted

STARTERS

BREADSTICKS

six \$7⁹⁵ twelve \$12⁹⁵
hot breadsticks with fresh garlic, olive oil and mozzarella. topped with romano and parmesan cheeses. served with marinara sauce

HUMMUS

single \$7⁹⁵ double \$11⁹⁵
our traditional recipe of mashed chickpeas, tahini, olive oil, garlic and fresh squeezed lemon served with toasted pita wedges

SALADS

BBQ RANCH

pulled bbq chicken served over romaine lettuce, mixed greens, tomatoes, steamed corn, black beans, red onions, cucumbers, cheddar cheese and ranch dressing

HONEY MUSTARD

honey mustard chicken with romaine lettuce, tomatoes, croutons, cheddar and Monterrey jack cheese

GREEK

romaine lettuce, mixed greens, cucumbers, tomatoes, sliced red onion, kalamata olives, crumbled feta cheese, and stuffed grape leaves. served with toasted pita

WRAPS \$10⁹⁵

served with corn chips & salsa

BBQ RANCH

pulled bbq chicken wrapped with romaine lettuce, tomatoes, steamed corn, black beans, red onions, cucumbers, cheddar cheese and ranch dressing in a tomato flour tortilla

CHICKEN CAESAR

chilled romaine lettuce tossed in our creamy caesar dressing, finished with parmesan cheese in a garlic herb tortilla

NACHOS \$5⁹⁵

cheddar and monterrey jack cheese, black beans and corn melted over tortilla chips, served with salsa, sour cream and guacamole upon request

LAHMAJUN \$9⁹⁵

two 7" flat breads topped with minced tomatoes, ground meat, onions and peppers. Served with tzatziki

DOLMADES \$4⁹⁵

five warm grape leaves stuffed with traditional rice and sunflower oil

round 9⁹⁵ oval 13⁹⁵

CHICKEN CAESAR

chilled romaine lettuce and crispy croutons tossed in our creamy caesar dressing, finished with parmesan cheese

SOUTHWEST

romaine lettuce, mixed greens, tomatoes, black beans, cucumbers, steamed corn, cheddar cheese and pulled chicken breast with our special south west sauce served over a baked flour tortilla

GARDEN

romaine lettuce, tomatoes, cucumbers, carrots and croutons with your choice of salad dressing*

ranch, italian, bleu cheese, honey mustard, olive oil & balsamic vinegar

BLEU BUFFALO

spicy pulled buffalo chicken with chilled romaine lettuce, bleu cheese dressing and danish bleu cheese crumbles in a tomato flour tortilla

HONEY MUSTARD

honey mustard chicken with romaine lettuce, tomatoes and cheddar cheese in a garlic herb tortilla

PLATTERS \$14⁹⁵

Our platters come with Greek salad made with chilled romaine lettuce, crumbled feta cheese, sliced red onion, kalamata olives, cucumbers, tomatoes, and stuffed grape leaves. Served with olive oil and Balsamic vinegar.

MEDITERRANEAN

consists of hummus, babaghanoush, tabouleh, and tzatziki served with oven toasted pita wedges and extra stuffed grape leaves

LAHMAJUN

homemade Armenian 7" flat bread topped with minced tomatoes, ground meat, onions, peppers and parsley. served with tzatziki on the side

GYRO

(CHICKEN OR GYRO MEAT)
your choice of meat wrapped in a toasted pita with romaine lettuce, cucumbers, tomatoes and tzatziki

VEGGIE GYRO

veggie patty wrapped in a toasted pita with romaine lettuce, cucumbers, tomatoes and tzatziki

QUESADILLAS \$13⁹⁵

served with salsa and sour cream, guacamole too upon request add .95

CHICKEN

marinated chicken breast with melted cheddar and Monterrey jack cheese toasted between two 7" pitas

VEGETABLE

bell peppers, red onion, steamed corn, black beans, cheddar and Monterrey jack cheese baked on a 10" spinach tortilla. served with fresh tomatoes and cucumbers

CHEESE

lots of cheddar and Monterrey jack cheese melted between one 10" garlic herb and one 10" tomato tortilla, served with corn chips

BAJA SUPREME

southwest seasoned chicken with steamed corn, black beans, cheddar and Monterrey jack cheese baked on a 10" tomato tortilla

PIZZAS \$9⁹⁵

baked on a 7" crust, always made to order with fresh grated mozzarella

HOUSE CLASSIC

tomato and pesto sauce

BBQ CHICKEN

barbeque chicken, tomato sauce, red onions, tomatoes

GARDEN PESTO

pesto sauce, red onions, tomatoes, bell peppers and parmesan. With chicken if you desire

EL GRECO

stuffed grape leaves, tomatoes, kalamata olives, and feta cheese

SPICY THAI CHICKEN

spicy chili sauce marinated chicken with garlic and peppercini peppers

HAWAIIAN PIZZA

fresh pineapple, diced ham and ricotta cheese