

SEASONAL DRINKS

ARVAD'S HOUSE MARTINI - Made with Green Mountain Organic Gin or Green Mountain Organic Vodka

HOT VERMONT APPLE TODDY - Canadian Club Whiskey and Warm Cold Hollow Cider in a honey coated glass.

HOT PEPPERMINT PATTY - Peppermint Schnapps, Crème de Cocoa, Crème de Menth, and hot chocolate topped with Cabot whipped cream and drizzled with Chocolate syrup.

APPLE CIDER PUNCH - Cold Hollow Cider, Orange Juice, Cranberry Juice, White Zinfandel and Sprite.

RUM AUTUMN DELIGHT - Captain Morgan Rum mixed with warm Cold Hollow Cider.

VERMONT FIZZ - Absolut Vodka and lemonade over drizzled Vermont Maple Syrup.

IRISH CHUCKLE - Jameson Irish Whiskey and Woodchuck Hard Cider mixed with muddled lime and mint.

Please ask your server for any additional daily drink or homemade dessert specials!



DESSERTS

VANILLA THRILLA - Made by the famous "Cheesecake Factory" it is a delightful vanilla New York style cheesecake. \$5.99

CHOCOLATE CONFUSION CAKE - A five layered cake starting with crushed Oreo rolled in chocolate chips, with a layer of silky mousse, chewy brownie, moist chocolate cake, topped with a fudge frosting. \$5.99

CHOCOLATE MOUSSE TORTE - Indulge...no description is necessary for this velvety smooth, flour-less, chocolate mousse torte. Enjoy! \$5.50

COCONUT CREAM PIE - A velvet cream pie topped with whipped cream and toasted coconut. \$4.99

TOLLHOUSE PIE - A house favorite, this traditional recipe off the yellow bag is cut into a wedge and served warm with a scoop of Ben & Jerry's World's Best Vanilla Bean ice cream, hot fudge, whipped cream, nuts, and topped with a cherry! \$5.99

ARVAD'S SUNDAE - Two scoops of Ben & Jerry's Vanilla Bean ice cream, hot fudge, whipped cream, walnuts, and topped with a cherry. \$5.50

BEN & JERRY'S FLAVORS - Vanilla Bean is always in the house. Ask your server for any other flavors available. \$4.50

