

# Rebecca's

## Dessert Menu

### CARROT CAKE

8.00

WITH IN-HOUSE CREAM CHEESE FROSTING GARNISHED WITH FRESH FRUIT.

### DAILY CHEESECAKE

10.00

SERVED WITH IN-HOUSE WHIPPED CREAM GARNISHED WITH FRESH FRUIT.  
PLEASE SEE OUR CHALKBOARDS FOR MORE INFORMATION.

### RAISIN BREAD PUDDING

9.00

WITH IN-HOUSE RUM CARAMEL SAUCE SERVED WITH IN-HOUSE WHIPPED CREAM AND FRESH FRUIT.



### CHOCOLATE SWEET POTATO MOUSSE

8.00

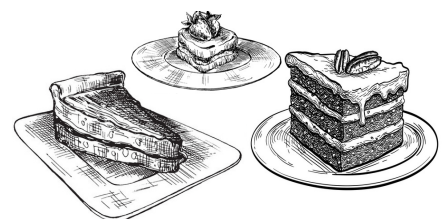
TOPPED WITH IN-HOUSE COCONUT WHIPPED CREAM GARNISHED WITH FRESH FRUIT.



### DAILY CREME BRULEE

9.00

SERVED WITH IN-HOUSE WHIPPED CREAM GARNISHED WITH FRESH FRUIT.  
PLEASE SEE OUR CHALKBOARDS FOR MORE INFORMATION.



GLUTEN FREE | VEGAN

Please, notify your server of any **allergies** so we can make the necessary modifications to the dish.



#APLACETOCALLMAHONE  
WWW.REBECCASRESTAURANT.CA

DESSERT MENU

# night cap

## BOWMORE 12 YEARS OLD

Subtle lemon and sweet heather honey complement peat smoke, leading to a delicious, long and mellow finish.

1oz 11.00

## IRONWORKS APPLE BRANDY

Annapolis Valley's finest apples - fermented, distilled and aged in medium toasted Hungarian Oak barrels. The effect of the wood on the apple spirit is delicious - vanilla and toffee play with the rich apple taste.

2oz 16.00

## GONZALES BYASS NOE SHERRY

Rich molasses, fig and spice aromas are followed by flavours of roasted figs, espresso, nuts and raisins.

2oz 17.00

## TAYLOR FLADGATE 1ST ESTATE RESERVE PORT

Deep ruby red colour; dried fruit and spice aromas; sweet, rich, dried fruit flavours; full-bodied vintage character port with a long finish

2oz 14.00

## LIGHTFOOT & WOLFVILLE ICE WINE

Dried apricot and caramelized apple that linger with tropical notes. The palate is luscious and sweet yet structured by the crisp Nova Scotian acidity.

2oz 15.00

## EL DORADO 15 YO DEMERARA RUM

Bright amber gold colour; caramel, butterscotch and toasty oak aromas; luscious rich flavours of toffee and caramel, smooth with a toasty, butterscotch finish.

1oz 10.00

# coffee & tea

3.50

## MAHONE BAY TEA BREWERY

MARITIME MORNING, ORGANIC  
EARL GREY, NOVA SCOTIA  
BLUE, TRUE NORTH  
CRANBERRY\*, TRANQUILITY  
BAY\*, ORGANIC ROOIBOS\*  
\*CAFFEINE FREE

## QUEST COFFEE

Fairtrade Organic locally  
roasted coffee.



## QUEST DECAF

Decaf Colombian Supremo  
Medium Roast - all the  
flavours of the original  
without the caffeine.

# with a bit of a kick

12.00

## IRISH

Quest Coffee, Jameson Irish  
Whiskey and maple syrup  
topped with whipped cream.

## CREAM LIQUEUR

Quest coffee and  
JD Shore Rum Cream Liqueur  
topped with whipped cream &  
cinnamon.

## AMARETTO

Quest coffee and Disaronno  
topped with whipped cream and  
roasted sliced almonds.

## BLUEBERRY TEA

Disaronno, Grand Marnier and  
Mahone Tea Brewery Nova  
Scotia Blue Tea served with  
lemon and a cinnamon stick.

## HOT TODDY

Hot water, Crown Royal Whiskey,  
Nova Scotia honey and fresh  
lemon juice garnished with  
lemon and cinnamon stick.

## MEXICAN

Quest Coffee, Kahlua and  
Cazadores Tequila topped with  
whipped cream and cherries.



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DESSERT MENU