

THE GRILLE

@ THE CINNAMON BEAR



DELECTABLE DESSERTS

ALL DESSERTS- \$9 (except as noted)

EQUADOR MOLTEN CHOCOLATE

Honey Tuile Avocado Gelato
Cardamom Reduction

APPLE CREAM CHEESE CRUMBLE

Cinnamon Shortbread Crust
Candied Pecans & Guinness Ice Cream

MAPLE CRÈME BRÛLÉE

Maple Popcorn, Caramel Brittle

STICKY TOFFEE PUDDING

Date & Honey Steamed Pudding
Whiskey Toffee Sauce

BAKED ALASKA

Passion Fruit & Chocolate
Liquorish Sambuca Flambé

DUO OF CHEESE- \$12

Black Figs, Sun Dried Apricot Compôte
Fresh Sliced Apple, Fruit Pecan Crostini

All Desserts are made in house using only
the freshest ingredients

Karine Dubreuil
Pastry Chef

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AFTER DINNER DRINKS

All our after dinner drinks are 1 oz total pour- \$8
Bear Sized (double)- add \$3

BEARLY LEGAL

Kahlua, Frangelico, Baileys & Coffee
Whipped Cream Topping

GRAND MOCHA

Grand Marnier & Hot Chocolate
Whipped Cream Topping

POLAR BEAR

Peppermint Schnapps & Hot Chocolate
Whipped Cream Topping

SPANISH COFFEE

Crème de Cacao, Brandy & Coffee
Whipped Cream Topping

IRISH COFFEE

Irish Whiskey, Sugar & Coffee
Whipped Cream Topping

GRAND CHAI TEA

Grand Marnier & Tazo Chai Tea
Hint of Nutmeg

**The Hilton is proud to use Freshly Brewed
Starbucks Coffee & Tazo Teas**