

JavaVino Desserts

JavaVino's Signature - Untraditional Chocolate Cobbler – A half pound of brownie, chocolate cake and Hershey's syrup all melted and topped with whipped cream and raspberry sauce. This is the ultimate chocolate concoction.....\$5.00

** Pairs well with a Mocha for the ultimate chocolate experience.*

*** Pairs well with the Don PX dessert wine. You can't go wrong here, this is the ultimate dessert.*

Crème Brule Cheesecake – A French classic, only ours is a cheesecake twist with a graham cracker crust, decorated with caramel sauce.....\$5.00

** Pairs well with a Cappuccino for a back-to-Paris experience.*

*** Pairs well with the Italian Zonin Primo Amore or try a sweet Riesling.*

Chocolate Toffee Mouse Cake – Rich Kahlua chocolate mousse filling, put it into a chocolate graham cracker crust, top with golden toffee crunches, decorated with chocolate & caramel sauce and wow you have this incredible dessert.....\$5.00

** Pairs well with the Nutty Mocha.*

*** Pairs well a Cabernet Sauvignon, try the California Martin Ray Cabernet.*

Turtle Cheesecake – Vanilla cheesecake topped with chocolate and caramel, all piled into a graham cracker and walnut crust, decorated in chocolate sauce.....\$5.00

** Pairs well with a Caramel Breve.*

*** Pairs well with a Malbec, try the Argentine Mendoza Valley, Cavas de Santos.*

JavaVino's Signature - Ryan's Grandma's Triple-Decker Carrot Cake – A grandmother's recipe of layer upon layer upon layer of moist carrot cake studded with raisins, pecans and pineapple. Finished with smooth cream cheese icing. Raspberry & white chocolate sauce decorate this tall beauty.....\$5.00

** Pairs well with the Batty Breve.*

*** Pairs well with a big bodied red, a Zin and this treat is a sin! Try the Lodi, CA, OV2 (old vine) Zinfandel.*

Chocolate Peanut Butter Pie – The popular candy bar in a pie! Dark chocolate and peanut butter mousse full of peanut butter cups, topped with caramel, ganache and chunks of Reese's peanut butter cups. Decorated in chocolate and caramel sauce.....\$5.00

** Pairs well with a White Mocha.*

*** Pairs well with a Pinot Noir, try the Oregon, A to Z, Pinot Noir.*

Crumb Cake – A sumptuous collection of spongy, soft, moist layers of cake with a fruit filling topped with original crumb cake crumbles.....\$2.50

Seasonal offerings of Raspberry or Blueberry Crumb Cake.

** Pairs well with the Red Iguana.*

*** Pairs well with a Pinot Grigio, try the Italian, Della Scala, a customer favorite.*

Pecan Logs – Chocolate covered baklava bars containing honey and pecans in a Phyllo dough wrap.....\$3.50

** Pairs well with a Bee Sting.*

*** Pairs well with a off-dry white, try the Australian, Yard Dog, a blend of Chardonnay, Semillon and Gewürztraminer.*

** Coffee Dessert Pairing - ** Wine Dessert Pairing*

JavaVino Signature Espresso Drinks

MOCHAS

- Nutty Mocha** – espresso, hazelnut, chocolate sauce and steamed milk topped with whipped cream.....\$3.27 for 16 oz, \$3.62 for 20 oz
- Red Iguana** – espresso, raspberry, white chocolate sauce and steamed milk topped with whipped cream.....\$3.27 for 16 oz, \$3.62 for 20 oz
- Chocolate Hopper** – espresso, peppermint, chocolate sauce and steamed milk topped with whipped cream.....\$3.27 for 16 oz, \$3.62 for 20 oz

LATTES

- Bee Sting** – espresso, honey, vanilla and steamed milk topped with frothed milk.....\$3.27 for 16 oz, \$3.62 for 20 oz

BREVES

- Caramel Breve** – espresso, caramel and steamed half & half topped with frothed milk.....\$3.27 for 16 oz, \$3.62 for 20 oz
- Batty Breve** – espresso, hazelnut, vanilla and steamed half & half topped with frothed milk.....\$3.27 for 16 oz, \$3.62 for 20 oz

*16 oz drinks contain two shots of espresso. 20 oz drinks contain three shots of espresso.
Substitute soy on any drink for \$0.50. Add an additional shot of flavoring or espresso for \$0.50.*

EPRESSOS

- Macchiato** – equal parts espresso & frothed milk.....\$2.00 – 2 shots, \$2.35 – 3 shots
- Espresso con Panna** – equal parts espresso & whipped cream.....\$2.00 – 2 shots, \$2.35 – 3 shots
- Buchito** – espresso, extracted with sugar.....\$2.00 – 2 shots, \$2.35 – 3 shots

JAVA SMOOTHIES

Vanilla Latte Java Smoothie
Caramel Latte Java Smoothie

Chocolate Peanut Butter Java Smoothie
Mocha Java Smoothie

Cookies and Cream Smoothie (contains no caffeine)

Blended espresso based smoothies.....\$3.35 for 16 oz, \$3.70 for 20 oz

FRUIT SMOOTHIES

Strawberry Sensation Smoothie
Mango Guava Madness Smoothie

Wild Berry Boost Smoothie
Piña Colada Smoothie

Blended non-fat fusion of fruit and green tea.....\$3.35 for 16 oz, \$3.70 for 20 oz

TEAS

Teas.....\$1.82 for 16 oz, \$3.00 for a tea pot

BLACK TEAS

- Darjeeling** - Himalayan bio-dynamic Makaibari estate, nutty note, strong character, yet is delicate.
- Keemun** - Marvelous black tea with an orchid bouquet & splendid red color. Sweet & mild.
- Decaf Black Tea** – Organic, CO2 De-Caff, single estate tea from India.

BLENDED BLACK TEAS

Earl Grey - Bergamot, Black Tea

FLAVORED BLACK TEAS

- Iridescence** - The luxury & depth of rich black tea, cut through with the sharp contrast of mint.
- Lili'uokalani** - Mint & Black Tea
- Burroughs' Brew** - Coconut, Black Tea
- Lemon Drop** - Lemon Myrtle & Ceylon Black Tea
- Charlie Cha Cha** - Cinnamon, Cloves, Cardamom, Ginger, Pepper, Black Tea w/ Spices

GREEN TEAS

- Ceylon** - Rare at any time of the year & highly recommended. Long, green, full leaves unfurl.
- Mao Jian** - Delicate Chinese green tea, distinguished by its hairy, fine, and corded appearance

FLAVORED GREEN TEAS

- Fiji** - Papaya, Wild Pineapple, Green Tea
- City Harvest Green** - Jasmine Petals, Apple, Green Tea

TISANES / HERBAL TEAS (Naturally Caffeine Free)

- Zzz** - Chamomile, Lavender, Soothing & fragrant with hints of apples & honey.
- Once Upon a Tea** - Chocolate, Vanilla, Mint, Rooibos, one of our shop's favorite.
- Ruby Sipper** - Blood Orange & Pear. Fruit tisane, full bodied & refreshing
- Red Oz** – Organic Lemon Myrtle & Organic Rooibos, assertively driven with the strong Rooibos taste.