

PASTRIES & DESSERTS

*Our pastry selections may vary by the hour.
We invite you to take a tour or order from our list of guests' favorites.
If the pastry you want is not available, we apologize. We will do our
best to help you make another delicious choice. All Pastries are
topped with our housemade Schlag (whipped cream).*

Chocolate Peanut Butter Cup Cheesecake 11.8

Graham cracker crust topped with a rich chocolate peanut butter cheesecake filling including chunks of Peanut Butter Cups and decorated with the same, then drizzled with housemade peanut butter sauce and chocolate syrup.

Cookies & Cream Cheesecake 11.8

Our #1 selling cheesecake. Cookies crust topped with Epic's creamy cheesecake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

Hazelnut Chocolate Cheesecake 11.8

Cocoa crust topped with alternate layers of Epic's classic cheesecake and hazelnut chocolate cheesecake layers. It is decorated with chocolate hazelnut spread.

Tiramisù Cheesecake 11.8

Cocoa crust filled with a coffee cheesecake layered with espresso-drenched lady fingers; dusted with a premium cocoa powder.

Traditional Cheesecake 11.8

Graham cracker crust topped with our Epic creamy cheesecake.

White Chocolate Amaretto Cheesecake 11.8

Almond Graham crust topped with our creamy Epic almond-infused cheesecake. Decorated with whipped cream and hand-shaved premium white chocolate curls.

4 Menus Available

White Chocolate Raspberry Cheesecake 11.8

Graham crust topped with our Epic cheesecake filled with fresh raspberries; enrobed with premium white chocolate ganache and white chocolate chips.

Frutti di Bosco 13

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of lingonberries, raspberries, red currants and strawberries.

Tiramisù 10.8

Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

Carrot Torte 10.8

Two layers of moist carrot cake packed with an array of spices, including cinnamon, allspice and nutmeg. Filled and encased with our housemade cream cheese frosting; garnished with toasted walnuts and pecans.

Triple Chocolate Torte 10.8

Smooth and silky triple chocolate torte baked with chocolate cake and iced with our very own chocolate butter cream frosting and chocolate ganache.

Heavenly Lemon Torte 10.8

Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd. Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

Chocolate Peanut Butter Torte 10.8

Three decadent layers of chocolate cake and delectable peanut butter mousse, finished with peanut butter cream cheese frosting, chocolate glaze, and a sprinkling of toasted peanuts.

Light & Dark Torte 10.8

Two layers of rich chocolate cake filled and enrobed with our delicious housemade cream cheese and a light chocolate syrup frosting.

Red Velvet Torte 10.8

Two layers of our moist red velvet cake, layered and enrobed with our housemade cream cheese frosting, and coated with red velvet cake crumbs, piped with cream cheese stars.

Strawberry Crème Torte 10.8

Two layers of strawberry-crème cake filled with cool and refreshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

Tres Leches Torte 10.8

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

Coconut Cream Torte 10.8

Layers of moist buttery yellow cake and creamy coconut pastry cream made with Coco Lopez and flake white coconut frosted with cream cheese frosting and finished with a generous sprinkling of sweetened white flake coconut.

Cannoli Cheesecake 11.8

Graham cracker crust topped with our Epic Ricotta Cheesecake filling infused with Orange flavor and layered with mini chocolate chips throughout. Decorated with whip cream, chocolate coated Cannoli Cookie filled with Orange Chocolate butter cream and sprinkled with pistachio, chocolate chips and cannoli cookie crumbs.

Raspberry Chocolate Mousse (Vegan) 10.8

One vegan chocolate layer with dark chocolate chips. Topped with a thin layer of raspberry preserve filled with dark chocolate mousse. Topped with creamy chocolate ganache.

Hazelnut Chocolate-Banana Crêpe 11

Housemade and hand-spun crêpe, bananas, pecans,
Hazelnut Chocolate and powdered sugar

Hazelnut Chocolate-Strawberry Crêpe 11

Housemade and hand-spun crêpe, strawberries, Hazelnut
Chocolate and powdered sugar

Premium Vanilla Ice Cream 6

Celebratory whole cakes served in house \$95

Demand for pastries varies.

We apologize if your choice is currently unavailable.

Please be Advised

Our pastries are baked in environments in which common baking allergens are present and used in our pastries. This includes ingredients, such as milk, eggs, peanuts, tree nuts, soy, wheat, and gluten. For specific ingredients in a particular pastry please ask your server or a manager for this information.