
PARKERS'

RESTAURANT & BAR

DESSERTS

MY MOM'S RASPBERRY CHEESECAKE

Raspberry Jam Layers, Graham Cracker Crust,
Fresh Raspberries, Whipped Cream

14

PARKERS' BUTTER CAKE

Vanilla Strawberry Syrup, Streusel Crumble, Vanilla Gelato

16

PEACH & BLUEBERRY TART

Rustic Pastry, Peach & Blueberry Filling,
Blueberry Purée, Vanilla Gelato, Powdered Sugar

14

KEY LIME PIE

Graham Cracker Crust, Whipped Country Cream, Fresh Berries

11

WARM FLOURLESS CHOCOLATE BROWNIE

Caramelized Banana, Chocolate Sauce, Vanilla Gelato

11

WHITE CHOCOLATE & APRICOT CROISSANT BREAD PUDDING

Crème Anglaise, Butter Pecan Gelato

15

CHEF'S SELECTION OF GELATO & SORBET

Proudly Served From Angelo Gelato Italiano

7

EXECUTIVE CHEF - PAWEL MARSZALEK

DESSERT MARTINIS

BRANDY ALEXANDER

A classic supper club libation made with brandy and dark Crème de Cacao topped with fresh ground nutmeg

15

PINK SQUIRREL

A luxurious 1940s cocktail from Milwaukee featuring chocolate and almond flavors blended with Crème de Noyaux and White Crème de Cacao

16

GRASSHOPPER

Reminiscent of mint chocolate chip ice cream, right down to the vibrant color! Smirnoff Vanilla Vodka, Green Crème de Menth and White Crème de Cacao

16

NUTS & BERRIES

A staff favorite of rich toasted nut flavors and bright berries made with Frangelico and Chambord

16

COCONUT KEY LIME PIE MARTINI

Sweet meets tart in this decadent Caribbean-inspired tropical treat featuring Blue Chair Bay Key Lime Rum Cream, coconut rum and fresh lime juice

17

MUDSLIDE

The boozy milkshake cocktail with Smirnoff Vodka, Kahlúa and Baileys Irish Cream makes a perfect crowd-pleasing nightcap

16

COFFEE & TEA

LAVAZZA GRAN ESPRESSO	5.25
LAVAZZA GRAN CAPPUCCINO	6.25
LAVAZZA GRAN LATTE	6.50
LA COLOMBE COFFEE	5
HARNEY & SON'S / NUMI ORGANIC HOT TEAS	5