

Pastries & Desserts

*Additional pastries are available,
including vegan and gluten-free options,
by visiting the pastry display case.*

Mother's Day Special - Fleur de Mère Torte 9.5 (Honoring the flower of motherhood)

Two layers of moist vanilla cream cake, filled and encased with our housemade buttercream frosting. Decorated with pink buttercream and white buttercream rosettes.

Chocolate Peanut Butter Cup (Reese's) Cheesecake 9.5

Plain graham crust topped with a rich chocolate peanut butter cheesecake filling including chunks of Reese's Peanut Butter Cups and decorated with the same then drizzled with in-house peanut butter sauce and chocolate syrup.

Cookies & Cream (Oreo) Cheesecake 9.5

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

Hazelnut Chocolate (Nutella) Cheesecake 9.5

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

Tiramísu Cheesecake 9.5

Cocoa crust filled with a coffee cheesecake filled with layers of espresso drenched lady fingers; dusted off with a premium cocoa powder.

Traditional Cheesecake 9.5

Graham Cracker Crust topped with our Epic creamy cheesecake, served with a side of whip cream.

White Chocolate Amaretto Cheesecake 9.5

Almond graham crust topped with our creamy Epic almond (apricot pit) infused cheesecake. Decorated with whip cream and hand shaved premium white chocolate curls.

White Chocolate Raspberry Cheesecake 9.5

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

Frutti di Bosco 11

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

Tiramísu 9.5

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

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German Chocolate Torte 9.5

Traditional layers of German chocolate cake and creamy coconut pecan filling, frosted with chocolate butter cream and topped off with more coconut pecan filling.

Heavenly Lemon Torte 9.5

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 butter cream and plain buttercream rosettes, topped with a sugar candy lemon wedge.

Light & Dark Torte 9.5

Two layers of rich chocolate cake filled and enrobed with our delicious in-house cream cheese & a light chocolate syrup frosting; decorated with a black and white chocolate flute.

Red Velvet Torte 9.5

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

Strawberry Crème Torte 9.5

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

Tres Leches Torte 9.5

The best Tres Leches this side of the border. Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

Bourbon Caramel Crunch 9.5

Vanilla chiffon soaked with secret house mixture of bourbon, cream and butter, layered with vanilla bean cream cheese frosting and finished with brown sugar buttercream, candied pecans and caramel sauce.

Chocolate Ganache 9.5

Rich chocolate buttermilk cake soaked with Godiva chocolate liqueur and layered with chocolate ganache, chocolate frosting and chocolate shavings.

Nutella-Banana Crêpe 9

Homemade and Hand-spun crêpe, bananas, candied pecans, Nutella and powdered sugar

Nutella-Strawberry Crêpe 9

Homemade and Hand-spun crêpe, strawberries, Nutella and powdered sugar.

Premium Vanilla Ice Cream 4