

PASTRIES & DESSERTS

Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. 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 layerd with esprso-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.

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.

Tres Leches Torte 10.8

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

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.

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; decorated with a black and white chocolate flute.

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.

German Chocolate Torte 10.8

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

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.

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.

Pumpkin Torte 10.8

Layers of moist pumpkin cake, baked to perfection, then filled and frosted with our delectably smooth cream cheese frosting and finished with orange chocolate curls on the sides.

Hazelnut Chocolate-Banana Crêpe 11

Housemade and hand-spun crêpe, bananas, candied 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 \$90

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/or food coloring. For specific ingredients in a particular pastry please ask your server or a manager for this information.