

• DRINKS

GOBLETS

LOLLIPOP PASSION	\$29.00
Our signature goblet is a true taste of the tropics. We have blended together a wonderful mix of melon, coconut & pineapple to create a taste sensation no one will be able to resist! For the final touch we garnish this yummy goblet of goodness with lollipops	
OCEAN BLUE	\$29.00
Danger lurks in the deep blue sea. There may not be an ocean nearby, but it will seem that way when you see all the sharks swimming in this Hypnotiq cocktail!	
PASSION PUNCH	\$29.00
The unique flavors of blood orange and passion fruit are combined in this amazingly delectable cocktail. You and your friends will feel like you're sitting by the pool as you enjoy this punch filled with passion!	
BERRY BLISS	\$29.00
Berries, berries, and more berries!! We brought together everybody's favorite; strawberries, blueberries, raspberries and blackberries in what truly is berry bliss!	
MAI TAI	\$29.00
We bring this Tahitian delight to you via warm tropical trade winds. Fresh orange and pineapple juices are blended to perfection with coconut and light rum, and then topped with a float of Dark Myers rum. This luscious libation will make the Tiki Gods smile.	
SUNSHINE TEA	\$29.00
This tea-based cocktail has the perfect blend of sweetness and sour lemon, bringing a ray of sunshine into the Sugar Factory every day.	
WHITE GUMMI	\$29.00
You can't help but play with your food with this fresh and fruity cocktail. It will be as much fun to drink as it is to fish out the worms!	
ENERGY BEAR	\$29.00
Bring out your inner child's love of gummi bears in this energizing blend of watermelon vodka, other spirits and tropical fruits. Keep the party going with a float of Red Bull Energy Drink.	

MARTINIS

- HUBBA BUBBA** \$12.00
You will be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We will even help you with that as we garnish this beauty with a piece of Original Hubba Bubba.
- LEMON-HEAD** \$12.00
Pucker up for this oldie but goodie. Just the right amount of lemon with a hint of sweetness. This martini will get your taste buds going!
- BLOW POP** \$12.00
You'll feel nostalgic after the first sip of our liquefied Sour Apple Blow Pop. Rimmed with Bubble Gum Pop Rocks, this martini finishes off with a bang!
- JOLLY RANCHER** \$12.00
The crisp taste of watermelon bursts from the glass in this hard candy favorite. After one taste of this delightful treat, you will wonder where the wrapper is.
- COTTON CANDY COSMOPOLITAN** \$12.00
Cotton candy memories make this one a can't-miss. We fuse the flavors of Pinnacle cotton candy vodka with a traditional Cosmopolitan, and top it off with a puff of cotton candy. This martini is straight off the boardwalk!

COCKTAILS

- PEACE, LOVE & HARMONIE** \$12.00
We make this enchanting margarita with Hypnotiq Harmonie and natural fruits, you'll experience an explosion of fruity flavor with a hint of rose in this classic cocktail.
- ROOTBEER FLOAT** \$12.00
You'll think you're drinking a real root beer float, only our version is made with spirits instead of ice cream! This creamy concoction is heaven in a cocktail glass.
- GRAPE CRUSH** \$12.00
This fantastic blend of grape goodness topped with classic Grape Crush soda pop will have you thinking you are drinking straight from the can.
- CHERRY TOOTSIE POP** \$12.00
Who doesn't love chocolate covered cherries?? This candy cocktail is made with a mix of chocolate and cherry vodka, Godiva milk chocolate liqueur and our own cherry puree. Unwrap one now and enjoy!

\$12.00

AMERICAN HONEY

This delicious drink is made with chocolate, a touch of cream and a bit of sweet honey,. It's topped off with some bubbles and dusted with a pinch of cinnamon for the finishing touch.

\$12.00

SEXUAL CHOCOLATE

What's sexier than a chocolate covered strawberry? This scrumptious combination of strawberries and chocolate is the perfect gift to yourself!

CHOCOLATE MARTINIS

\$14.00

S'MORES

You'll want to cozy up next to a campfire as you sip on this marriage of marshmallow and chocolate with a graham cracker rim.

\$14.00

WHITE CHOCOLATE

No chocolate cocktail menu would be complete without a white chocolate martini. We bring together the delicate taste of vanilla and white chocolate in this little piece of paradise.

\$14.00

ALMOND JOY

Sometimes you feel like a nut. A lovely medley of coconut, chocolate, and nuts will make you think we melted the candy bar straight into your glass.

\$14.00

BANANA CHUNK

You like peanut butter, you like bananas and you like chocolate... so do we! Here's three of our favorite things all rolled into one fabulous martini.

\$14.00

RED VELVET

This decadent dessert has found its way into a cocktail glass in this absolutely exquisite martini. A velvety duo of chocolate and a cream cheese frosting rim make this a must have.

\$14.00

CARAMEL MACCHIATO

Our version of the espresso martini brings the robust flavor of coffee together with the silky tastes of caramel and rich chocolate. This martini is accented with a creamy caramel/vanilla foam to add another layer of delight.

Nothing is better on a hot day than an ice cold sangria. We have two sangria' for you to choose from.

BEER & WINE LIST

DOMESTIC BEERS (BOTTLE)

Budweiser	\$6.00
Bud Light	\$6.00
Michelob Ultra	\$6.00
Coors Light	\$6.00
Sierra Nevada	\$7.00

IMPORT BEERS (BOTTLE)

Heineken	\$7.00
Guinness	\$7.00
Corona	\$6.00
St. Pauli Girl	\$7.00

DRAFT BEERS

Ballast Point Amber Ale	\$7.00
Stella Artois	\$6.00
Shock Top	\$6.00
West Coast IPA	\$7.00

WHITE WINES

Chalone Chardonnay

Size

Glass

\$14

Bottle

\$40

RED WINE

Justin, Cabernet

Sauvignon

Size

Glass

\$15

Bottle

\$48

American Pie Merlot

Size

Glass

\$11

Bottle

\$32

American Pie Merlot

Size

Glass

\$11

Bottle

\$32

Meomi Pinot Nior

Size

Glass

\$14

Bottle

\$40

Cherry on Top, Sweet
Red
Glass

\$7

Bottle

\$28

SPARKLING WINES

HELLO KITTY, SPUMANTE Bottle	\$55.00
CARNAVAL, BRUT Bottle	\$48.00
HELLO KITTY, ROSE, OLTREPO PAVESE Bottle	\$55.00

PANCAKES & WAFFLES

Served with your choice of White, Milk or Dark Chocolate Sauce

Sugar Factory's Pancake Stack Three Buttermilk Pancakes, Served with Candied Pecans, Whipped Butter and Warm Maple Syrup	\$11.00
Red Velvet Pancakes Three Fluffy Pancakes, White Chocolate Chunk, Oranges Zest served with Whipped Cream and Warm Maple Syrup	\$12.00
Nutella Chocolate Chip Pancakes Three Buttermilk Pancakes topped with Melted Hazelnut Chocolate served with Whipped Cream and Warm Maple Syrup	\$12.00
Gigantic Buttermilk Banana Walnut Pancake	\$12.00

Loaded with Sliced Bananas, Toasted Walnuts Cinnamon-Sugar served with Whipped Cream and Warm Maple Syrup

\$12.00

Blueberry-Lemon Pancakes

Three Fluffy Pancakes loaded with Lemon-Sugar and Blueberries served with Whipped Cream and Warm Maple Syrup

\$10.00

Classic Waffles

Two Warm Waffles brushed with Melted Butter, Sprinkled with Powdered Sugar (add Vanilla Ice Cream, \$3)

\$13.00

Berries and Cream Waffles

Two Warm Waffles topped with Fresh Raspberries, Strawberries, Blueberries, Lemon Zest and Whipped Cream

\$12.00

Apple Pie Waffles

Two Warm Waffles topped with Roasted Apples, Caramel Sauce, Whipped Cream and Toasted Pecan Crumble, served with Vanilla Ice Cream and Warm Maple Syrup

\$13.00

Angels in Heaven Waffles

Two Warm Waffles topped with Fresh Strawberries, Blueberries, Milk Chocolate and Toffee Bananas (add a scoop of ice cream, \$3)

\$13.00

Banana-Split Waffles

Two Warm Waffles Topped with Fresh Bananas, Strawberries, Melted Chocolate Sauce and Crunchy Chocolate Hazelnut Bits served with Vanilla Ice Cream

\$13.00

Munchies Waffles

Two Warm Waffles Topped with Whipped Cream and Crunchy Chocolate Wafer Balls served with Vanilla Ice Cream.

FRENCH TOAST & CREPES

Served with your choice of White, Milk or Dark Chocolate Sauce

\$12.00

Traditional French Toast

Thick Sliced Brioche, Sprinkle & Cinnamon Served with Whipped Butter, and Warm Maple Syrup

\$13.00

Chocolate Decadence French Toast

Dark Chocolate Stuffed Brioche, Covered in Juicy Strawberries

\$13.00

Strawberry Brioche French Toast Smothered with Fresh Mixed Berries and Whipped Cream	\$12.00
Chocolate, Chocolate, Chocolate Crepe Stuffed with Melted White, Milk, and Dark Chocolate Chunks and topped with Whipped Cream, Chocolate Ice Cream and Chocolate Crunchies	\$12.00
S'mores Crepe Filled with Toasted Marshmallows, Crushed Graham Crackers and Melted Chocolate Chunks topped with Vanilla Ice Cream	\$12.00
Nutella Crepe Filled with Nutella and topped with Milk Chocolate Hazelnut Crunchies, Melted Milk Chocolate Chunks and Whipped Cream (Add a scoop of Ice Cream for \$3)	\$12.00
Apple Pie Crepe Stuffed with Vanilla Bean Roasted Apples, Toasted Pecan Crumble and Cinnamon Sugar topped with Caramel Sauce and Whipped Cream (Add a scoop of Ice Cream for \$3)	\$12.00
Banana Split Crepe Topped with Brownie Chunks, Bananas, Strawberries, Hot Fudge, Caramel Sauce and Whipped Cream (Add a scoop of Ice Cream for \$3)	\$12.00
Fresh Mixed Berry Crêpe Topped with Marinated Blueberries, Strawberries, Raspberries, Blackberries, Raspberry Sauce, Whipped Cream and Lemon Zest (Add a scoop of Ice Cream for \$3)	\$12.00

APPETIZERS

**v indicates the item can be prepared Vegan*

Chicken Fingers Crispy Chicken Served with a Classic Ranch Sauce	\$10.00
Grilled Mini Burgers Three Angus Sliders and Melted American Cheese on a Toasted Brioche Roll, Topped with Sugar Factory's Special Sauce	\$14.00
Bruschetta v Tomato, Basil, Extra Virgin Olive Oil and Parmesan on a Grilled Baguette	\$8.00

Buttermilk Onion Rings Served with Chipotle Ranch Dressing	\$8.00
Popcorn Shrimp Delicately Battered Shrimp Served with Marinara Sauce	\$14.00
Baked Brie Wrapped in Puff Pastry Served with Apricot Jam and a Toasted Baguette	\$12.00
Fried Macaroni & Cheese Pops Home Made Macaroni and Cheese, Battered and Deep Fried Served with Creamy Tomato-Herb Sauce	\$10.00
Basket of Fries Delicious and Fried to Perfection	\$5.00

SOUPS & SALADS

**v indicates the item can be prepared Vegan*

Classic French Onion Rich Beef Broth, Caramelized Onions, and a Gruyere Crouton	\$9.00
The Sugar Factory Wedge v Baby Hydro Lettuce, Red Onions and Applewood Smoked Bacon, Garnished with Chives with Blue Cheese Dressing	\$14.00
Tuscan Tuna Salad v White Beans, White Tuna, Arugula Celery and Red Onions with Lemon Herb Vinaigrette	\$14.00
Garbage Salad Romaine, Tomatoes, Cucumbers, Avocado, Salami, Pepperoni, Mozzarella, Provolone, and Croutons with Lemon Herb Vinaigrette	\$14.00
Mixed Greens v Farm Fresh Field Greens, Basil, Tomatoes, Cucumbers, Balsamic Vinaigrette	\$7.00
Chinese Chicken Salad v Shredded Cabbage and Crispy Won Tons Julienne Carrots, Water Chestnuts, Green Onions, Basil, Toasted Sesame Seeds, Roasted Peanuts and Fresh Cilantro with Ginger Sesame Dressing	\$14.00

\$12.00

Mediterranean Salad v
Romaine Hearts, Chilled Cucumbers, Sliced Red Onions, Diced Tomatoes, Greek Olives,
Feta Cheese Tossed with Lemon-Herb Vinaigrette (Add Grilled Rosemary Chicken Breast \$6)

\$9.00

Caesar Salad
Romaine Hearts, Shaved Parmesan Cheese and Black Pepper Croutons with Creamy Caesar
Dressing (Add Grilled Rosemary Chicken Breast \$6)

SANDWICHES

Served with French Fries

\$13.00

The Sugar Factory Club
Roasted Turkey Breast, Crispy Bacon, Shredded Romaine Lettuce Avocado, Vine Ripened
Tomatoes and Herb Mayo on Toasted White Bread

\$13.00

Grilled Chicken Sandwich
Grilled Chicken Breast, Avocado, Lettuce, Vine Ripened Tomatoes, Crispy Onions, and your
choice of Cheese on a Brioche Bun

\$13.00

Albacore Tuna Melt
Aged Cheddar, Parmesan, Shredded Romaine Lettuce, Vine Ripened Tomato, Mayo, Celery,
Diced Pickles served Open Faced on Toasted Rye Bread

\$13.00

Buffalo Chicken Sandwich
Buttermilk Battered Buffalo Chicken Breast, Shredded Lettuce, Vine Ripened Tomatoes and
Celery Aioli on a Brioche Bun

\$13.00

Turkey and Brie Sandwich
Roasted Turkey Breast on a French Baguette served with Honey Mustard, Mixed Greens and
Herb Vinaigrette

\$12.00

Grilled Four Cheese Sandwich
Served with Classic Tomato Soup

SAVORY CREPES

\$13.00

Ham and Cheese Crepes
Melted Swiss Cheese, Black Forest Ham served with Mixed Greens, Tomato and Balsamic
Vinaigrette

BLT Crepes	\$13.00
American Cheese, Tomato, Romaine Hearts, Crispy Bacon Bits, served with Croutons and Herb Mayonnaise	
Chicken Caesar Crepes	\$13.00
Sliced Grilled Chicken, Romaine Hearts, Crouton, Parmesan, Lemon Zest and Creamy Caesar Dressing	
Grilled Chicken Mushroom Crepes	\$13.00
Roasted Mushroom, Creamy Spinach, Mixed Greens and Herb Vinaigrette	

SUGAR FACTORY PIZZAS

Build Your Own Pizza	\$13.99
plus toppings. Start with our Delicious Mozzarella and Marinara Pizza and add any of the following toppings for \$1.50 each:	
<i>Meatball Pepperoni • Ham • Sausage • Bacon • Spinach • Black Olives • Roasted Garlic • Onions • Sliced Tomato • Jalapenos • Pineapple • Mushroom • Artichoke • Bell Peppers • Anchovy • Extra Cheese • Ricotta • Arugula</i>	
Four Cheese Pizza	\$15.99
Mozzarella, Feta Cheese, Gryère, Swiss Cheese, Garlic & Fresh Basil	
White Pizza	\$14.99
Mozzarella, Parsley and Fresh Basil	
BBQ Roasted Chicken Pizza	\$16.99
BBQ Sauce, Red Onion & Mozzarella	

BURGERS

The Signature Sugar Factory Burger	\$14.00
Shredded Lettuce, Tomatoes, Minced Pickles, Crispy Onions, Ketchup and Mayo and your choice of Cheddar, Pepper Jack, Swiss or Bleu Cheese on a Brioche Bun	
Blue Cheese Bacon Burger	\$15.00
Crispy Applewood Bacon, Bleu Cheese Crumbles, Sautéed Mushrooms, Crispy Onions, and Sugar Factory's Special Sauce on a Brioche Bun	
	\$15.00

Pizza Burger

Melted Mozzarella, Provolone, Marinara Sauce and Crispy Pepperoni on a Brioche Bun

\$15.00

Patty Melt

A Juicy Burger with Sauteed Onions and Melted Gruyere on Rye Bread

\$14.00

Ultimate Veggie Burger

Two Grilled Vegetarian Patties with Arugula, Crumbled Feta Cheese, Crispy Onions and Black Olive Mayo on a Brioche Bun

\$15.00

The All Natural Turkey Burger

A Homemade Turkey Burger with Melted Mozzarella, Grilled Onions, Sauteed Mushrooms, and Herb Mayo on a Brioche Bun

PASTAS

Served with Toasted Garlic Bread Add Roasted Chicken \$6, Sautéed Shrimp \$8, or Grilled Eggplant \$6

**V indicates the item can be prepared Vegan*

Rigatoni Marinara v

Rigatoni with Roasted Tomatoes, Garlic, Basil and Parmesan

\$15.00

Bolognese Rigatoni

Rigatoni in a Slow Simmered Ground Beef and Sausage Meat Sauce

\$17.00

Spaghetti and Meatballs v

Spaghetti with Marinara or Extra Virgin Olive Oil, Fresh Roasted Garlic, Parsley and Parmesan

\$15.00

Mediterranean Chicken Pappardelle

Sun Dried Tomatoes, Sauteed Artichoke Hearts, Feta Cheese, Kalamata Olives, Fresh Herbs, Extra Virgin Olive Oil, Lemon, Roasted Garlic, Toasted Pine Nuts

\$17.00

Fettuccine Alfredo

Fresh Garlic, Butter, Cream, Parmesan and Romano Cheese

\$15.00

SUGAR FACTORY GRILL & ENTREES

Black Angus Filet	\$30.00
A 6 oz Grilled Black Angus Filet with Red Wine Sauce and a side of Yukon Gold Mashed Potatoes	
NY Strip	\$29.00
A Pan-Seared NY Strip with Creamy Mushroom Brandy Sauce and a side of Yukon Gold Mashed Potatoes	
Pacific Salmon	\$25.00
Pan-Roasted Pacific Salmon with Bacon-Herb Vinaigrette and a side of Grilled Asparagus	
Chicken Paillard	\$21.00
Grilled Chicken Breast topped with Mixed Greens, Tomatoes, Lemon-Herb Vinaigrette and with a side of French Fries	
Chicken Marsala	\$16.00
Chicken Breast sauteed with Roasted Mushrooms and served with Spaghetti	
Eggplant Parmesan	\$15.00
Roasted Eggplant seasoned, breaded and served with our Special Tomato Sauce, Melted Mozzarella and Spaghetti	
Chicken Parmesan	\$17.00
Chicken Breast seasoned, breaded and served with our Special Tomato Sauce, Melted Mozzarella and Rigatoni	

STEAK FRITES

The finest grain-fed Midwest beef is hand selected for exquisite marbling and unmistakable flavor, served with our signature frites.

Steak Classique	\$24.00
Served with our Signature Butter	
Steak Au Poivre	\$25.00
Served with Brandy Peppercorn Sauce	
Steak Bordelaise	\$25.00
Topped with Caramelized Onions and served Red Wine Sauce	

Steak Roquefort \$25.00
Served with Blue Cheese Sauce

Steak Bernaise \$25.00
Served with Classic Bearnaise Sauce

SUGAR FACTORY SIDES

Roasted Mushrooms \$5.00

Grilled Asparagus \$5.00

Haricot Verts \$5.00

French Fries \$5.00

Yukon Gold Mashed Potatoes \$5.00

Creamed Spinach \$5.00

DESSERTS

New York-Style Cheesecake \$8.00
Topped with Homemade Strawberry Jam, and Fresh Lemon Zest with an Orange Supreme

Key Lime Pie \$8.00
Served with Raspberry Sauce and Whipped Cream

Chocolate Cake \$8.00
Served with Chocolate Sauce

White Chocolate Cheesecake \$8.00
Topped with Fresh Strawberries, Almond Cookie Crumbs and Sweetened Crème Fraiche

Warm Apple Pie \$10.00
Served A La Mode

\$8.00

Carrot Cake

Frosted with Toasted Coconut Cream Cheese Icing, topped with Candy Walnuts and drizzled with Pineapple Sauce

\$8.00

Mixed Berries & Cream

Raspberries, Strawberries, Blackberries and Blueberries topped with Vanilla Whipped Cream and Lemon Zest

\$8.00

Red Velvet Cake

Frosted with Hand-Whipped Vanilla Bean Cream Cheese Icing topped with White Chocolate Curls and drizzled with Raspberry Sauce

GOURMET ICE CREAM SANDWICHES

\$7.00

The Classic

Chocolate Chip Cookies with your choice of Vanilla Bean or Chocolate Ice Cream garnished with Chocolate Chips

\$7.00

Bananas Foster

White Chocolate Macadamia Nut Cookies with Bananas Foster Ice Cream garnished with White Chocolate Shaving

\$7.00

Mudslide

Double Chocolate Chip Cookies with Coffee Fudge Ice Cream garnished with Oreo Crumbles

\$7.00

Peanut Butter Cup

Peanut Butter Cookies with Chocolate Ice Cream garnished with Chocolate Chips

\$7.00

Strawberry Rainbow

Sugar Cookies with Strawberry Ice Cream garnished with Rainbow Sprinkles

\$7.00

Minty Goodness

Double Chocolate Chip Cookies with Mint Chocolate Chip Ice Cream garnished with Chocolate Shavings

OLD FASHIONED MILKSHAKES

	\$9.00
Chocolate Cookie Jar Vanilla Soft Serve Ice Cream blended with Oreo Cookie Crumbles, Chocolate Chips, Caramel Sauce and Pure Melted Chocolate Sauce and topped with Oreo Cookies and Whipped Cream	
	\$9.00
Fluffier Nutter Vanilla Soft Serve Ice Cream blended with Peanut Butter, Pure Melted Chocolate Sauce and Marshmallow and topped with Whipped Cream and Peanut Butter Cups	
	\$8.00
Vanilla Vanilla Soft Served Ice Cream blended with Vanilla Sauce and topped with Whipped Cream	
	\$8.00
Chocolate Chocolate Gelato blended with Melted Chocolate Sauce and topped with Whipped Cream and Chocolate Shavings	
	\$8.00
Strawberry Strawberry Ice Creams and Vanilla Soft Serve Ice Cream blended with Fresh Strawberries and topped with Whipped Cream and White Chocolate Strawberry Shavings	
	\$9.00
Make a Wish Vanilla Soft Serve Ice Cream blended with Vanilla Cake Pieces, Sprinkles, Cupcake Syrup and topped with Whipped Cream, Rainbow Sprinkles and a Birthday Candle	
	\$9.00
Memory Lane Vanilla Soft Serve Ice Cream blended with Hot Fudge and Marshmallows and topped with Whipped Cream, Chocolate Sauce and Waffle Cone Pieces	
	\$9.00
Very Berry Blast Vanilla Soft Serve Ice Cream blended with Raspberry Melba Sauce and Fresh Raspberries and topped with Whipped Cream and German Raspberry Gummies	
	\$9.00
The Barbie Vanilla Soft Serve Ice Cream and Strawberry Gelato blended with Marshmallow Fluff and topped with Whipped Cream and Pink Rock Candy Crumbles	
	\$9.00
The Snowflake Vanilla Soft Serve Ice Cream and Coconut Gelato and topped with Whipped Cream and Coconut Flakes	

OLD FASHIONED SUNDAES FOR TWO

\$9.00

The Classic

Three Scoops of Your Favorite Ice Cream Covered with your choice of Hot Fudge, Pineapple, Strawberry or Caramel Sauce and topped with Toasted Walnuts, Sprinkles and Whipped Cream... with a Cherry on Top! Serves 2 People.

\$14.00

Banana Split

Giant Scoops of Strawberry, Chocolate, Vanilla Ice Cream with Caramelized Bananas, Strawberry Preserves and Chocolate Malt Balls topped with Candied Pineapple Sauce, Caramel Sauce, Pure Melted Chocolate, Whipped Cream, Toasted Walnuts and Powdered Sugar... with a Cherry on Top! Serves 2 People.

\$12.00

Red Velvet

Three Scoops of Vanilla Ice Cream with Red Velvet Cake Chunks and Fresh Raspberries topped with Vanilla Icing, Warm Fudge, Whipped Cream and Red Sprinkles. Serves 2 People.

\$12.00

Strawberry Cheesecake Overload

Three Scoops of Strawberry Ice Cream with New York Cheesecake Chunks and Fresh Strawberries topped with Strawberry Sauce, Vanilla Bean Whipped Cream and White Chocolate Strawberry Shavings. Serves 2 People.

\$14.00

Chocolate Blackout

Giant Scoops of Dark Chocolate Ice Cream, Chocolate Chips and Chocolate Gelato with Chocolate Brownie Chunks and Crunchy Chocolate Candies and topped with Hot Fudge, Whipped Cream, Dark Chocolate Shavings and Chocolate Sprinkles... with a Cherry on Top! Serves 2 People.

\$12.00

Cookie Jar

Giant Scoops of Cookies & Cream and Cookie Dough Ice Cream topped with Warm Fudge, Caramel Sauce, Whipped Cream and Crushed Oreo and Chocolate Chip Cookies. Serves 2 People.

\$99.00

World Famous Sugar Factory King Kong Sundae

24 Scoops of Ice Cream covered with Hot Fudge, Caramel and Strawberry Sauce, Sliced Bananas, Toasted Marshmallows, Reeses's Pieces, Chocolate Chip Cookies, Crushed Waffle Cones, Gummi Bears, White Chocolate Strawberry Shavings and Toasted Walnuts... with Whipped Cream, Giant Lollipops and Sparklers on top! Serves 12 people!

HOT CHOCOLATE & FROZEN HOT CHOCOLATE

Classic Rich Hot Chocolate A Blend of Milk and Dark Chocolate topped with Whipped Cream and Dark Chocolate Shavings	\$7.00
Banana Hot Chocolate Classic Hot Chocolate Infused with Banana and topped with Whipped Cream, Chocolate Shavings and Banana Chips	\$9.00
Coconut Hot Chocolate Classic Hot Chocolate Infused with Grated Coconut and topped with Whipped Cream and Freeze Dried Pineapple	\$9.00
Classic Frozen Hot Chocolate Rich Velvety Hot Chocolate blended with Ice, Dark Chocolate and Vanilla Beans and topped with Whipped Cream and Dark Chocolate Shavings	\$9.00
Peanut Butter Frozen Hot Chocolate Creamy Peanut Butter and Rich, Velvety Hot Chocolate blended with Ice and Strawberry Jam and topped with Whipped Cream and Chocolate Shavings	\$9.00
White Chocolate Coconut Frozen Hot Chocolate Melted White Chocolate blended with Ice and Coconut and topped with Whipped Cream and Coconut Flakes	\$9.00
Red Velvet Hot Chocolate A Rich Dark Chocolate topped with Whipped Cream, Shaved Red Velvet Cake, and a spoonful of Cream Cheese Icing	\$9.00
S'Mores Hot Chocolate Rich Hot Chocolate topped with Toasted Marshmallows, Whipped Cream and Crumbled Graham Crackers	\$9.00

COFFEE & SOFT DRINKS

The Carlos Piping Hot Espresso topped with Whipped Cream and Cocoa Powder	\$4.00
Chocolate Cappuccino A Double Shot of Espresso with Steamed Milk Chocolate topped with Chocolate Shavings and served with Mini Chocolate Chip Cookies	\$7.00

The Sugar Factory Cappuccino \$7.00
A Double Shot of Espresso with Steamed White Chocolate milk and topped with Whipped Cream and Chocolate Shavings

Mochaccino \$8.00
A Double Shot of Espresso with Pure Melted Dark Chocolate topped with Whipped Cream, Crushed Malt Balls and Dark Chocolate Shavings

Amaretto Mochaccino \$15.00
A Double Shot of Espresso with Pure Melted Chocolate and Amaretto Liqueur topped with Whipped Cream and Dark Chocolate Shavings

Bailey's Mochaccino \$15.00
A Double Shot of Espresso with Pure Melted Chocolate and Bailey's Irish Cream topped with Whipped Cream, Caramel Sauce and Dark Chocolate Shavings

Red Bull \$6.00
We proudly serve Red Bull and Sugar Free Red Bull. Mix with your favorite spirit or enjoy it by itself.

PREMIUM CHOCOLATE FONDUES

Signature Dippers and Toppings: Brownie Bites, Homemade Marshmallows, Gummi Bears, White Chocolate Bread, Bananas, Fresh Strawberries and Lemon Buttery Pound Cake

The Signature Sugar Factory Fondue

Your choice of White, Milk or Dark Chocolate Fondue served with our Signature Dippers and Toppings

For two people

\$22

For four people

\$34

Hazelnut \$22.00
A combination of Hazelnut Praline and Premium Milk Chocolate Fondue Served with Toasted Hazelnuts and our Signature Dippers and Toppings (serves two people).

Peanut Butter \$22.00
A combination of Creamy Peanut Butter and Premium Milk Chocolate Fondue served with Toasted Peanuts and Our Signature Dippers and Toppings (serves two people)

\$22.00

Rocky Road

A combination of Homemade Marshmallows and Premium Milk Chocolate fondue served with Toasted Walnuts and our Signature Dippers and Toppings

\$2.00

Additional Fondue Treats

Rice Krispie Bites • Toasted Peanuts • Gummi Bears • Red Velvet Cake • Cheesecake Chunks • Toasted Hazelnuts • Chocolate Chip Cookie Bites • Chocolate Shavings • Pretzel Twists • Toasted Walnuts • Chocolate Sprinkles • Toasted Coconut • White Chocolate Bread • Peanut Butter Cookie Bites

SUPER-FUN PREMIUM FONDUES

24 Hour Advance Notice Required

\$150.00

Chocolate Silver

A Silver Coated Dark Chocolate Truffle melted table-side with your choice of Pure French White, Milk, or Dark Chocolate Served with Silver Chocolate Nuggets, Homemade Truffles, Silver Dusted Popcorn, Silver Chocolate Cupcake, Silver Coated Vanilla Macaroons, and your choice of Two Additional Toppings and Two Glasses of Dessert Wine (serves two people)

\$395.00

The Red Velvet

A Red Velvet Truffle melted table-side with Pure Melted White Chocolate. Served with Red Velvet Chocolate Bars, Red Velvet Cupcakes, Strawberry Pearls, White Chocolate Dipped Strawberry Pearls, Candied Violet Lollipop, Raspberry French Macaroons, Homemade Bon Bons, and all the Toppings of Your Choice. Complimented by a bottle of Veuve Clicquot, Rosé, NV (serves four people)
Without Champagne

\$295

\$1000.00

Chocolate Gold

A Gold Coated Dark Chocolate Truffle melted table-side with Dark Chocolate. Served with Gold Chocolate Nuggets, Gold and Chocolate Truffles, Gold Dusted Gummi Bears, Chocolate Gold Studded Strawberries, Gold Leaf Chocolate Cupcakes, Gold Dusted Homemade Chocolate Bars, and any toppings of Your Choice! Presented with a Bottle of 2002 Dom Perignon and a Glass of Hardy Noces d'Or 50Yr Cognac Each Guest will Receive a Gift Bag with a Box of Our Hand Crafted Chocolates, a Package of our Signature Homemade Macaroons and a Giant 2 lb Chocolate Bar (serves up to six people)

WEEKEND BRUNCH

Available Saturdays and Sundays only from 11 AM - 4 PM

EGGS & OMELETS

Served with Home Fries and White, Wheat or Rye Toast.

Farm Fresh Eggs Your Way Two Eggs Any Style, Served with Applewood Smoked Bacon or Country Sausage Links	\$11.00
Grilled NY Strip Steak & Eggs Herb Marinated NY Strip with Two Eggs Your Way served with Béarnaise Sauce	\$20.00
Four Cheese Omelet Three Farm Fresh Eggs, Mozzarella, Aged Cheddar, Provolone, Brie, Tomatoes and Fresh Herbs	\$13.00
Spinach & Egg White Omelet Fluffy Egg Whites, Onions, Tomatoes, Crimini Mushrooms, Basil and Parsley Served with you choice of Home Fries or Fresh Fruit	\$13.00
Ham and Cheese Omelet Three Farm Fresh Eggs, Baked Ham, Cheddar Cheese, Onions, Tomatoes and Fresh Herbs	\$13.00
Veggie Omelet Three Farm Fresh Eggs, Aged Cheddar, Fresh Herbs, Crimini Mushrooms, Onions, Tomatoes, Green and Red Bell Peppers, Asparagus and Spinach Served with Home Fries or Fresh Fruit	\$11.00
Western Omelet Three Farm Fresh Eggs, Baked Ham, Aged Cheddar and Fresh Herbs	\$13.00
Smoked Salmon Omelet Alaskan Smoked Salmon, Asparagus, Roasted Yukon Gold Potatoes and Chives served with Dill Crème Fraiche	\$17.00

SIDES & FRESHLY BAKED GOODIES

Applewood Smoked Bacon	\$5.00
Grilled Ham	\$6.00
Grilled Country Sausage	\$5.00
Home Fries	\$5.00
Bowl of Fresh Berries	\$6.00
Flaky Buttery Croissant	\$5.00

EGGS BENEDICT & BREAKFAST SANDWICHES

The Sugar Factory Eggs Benedict Two Poached Farm Fresh Eggs, Canadian Bacon, Parmesan and Grilled Asparagus over Scalloped Potatoes and topped with Homemade Hollandaise	\$16.00
Manhattan Eggs Benedict Two Poached Farm Fresh Eggs with Wild Alaskan Smoked Salmon and Grilled Asparagus over Scalloped Potatoes topped with Fresh Herb Hollandaise and served with Home Fries	\$15.00
Ham & Cheese Croissant Sliced Black Forrest Ham and Aged Cheddar, on a Toasted Buttery Croissant served with Home Fries	\$12.00
Fried Egg Sandwich Two Farm Fresh Eggs, Aged Cheddar, Canadian Bacon and Country Gravy served Open Faced on a Toasted English Muffin with a side of Hand Cut Fries	\$14.00
Smoked Salmon Croissant Thinly Sliced Wild Alaskan Smoked Salmon, Chive Cream Cheese Spread and Arugula on a Toasted Buttery Croissant, served with Home Fries	\$17.00