



Crush Worthy Cocktails \$14

Love Potion #9

A magical mix of vodka, Chambord, ginger beer, and muddled raspberries. Served over ice with a touch of dry ice for a smoky, romantic effect.

Cotton Candy Champagne

A sparkling twist! Champagne meets pink cotton candy and edible glitter for a sweet, shimmering sip. Stir in the cotton candy for a delightful pink sparkle.

Sweet Et Spicy Bourbon Smash

A bold bourbon cocktail with a kick—lime juice, ginger beer, strawberries, and jalapeño slices. Finished with a Tajín rim for a sweet and spicy surprise.

Berry Passion

Bold and vibrant—pomegranate juice, strawberry vodka, and Chambord shaken to perfection. Poured over dry ice and garnished with fresh raspberries.





Love at First Bite

Lobster Love Arancini \$15

Golden-fried risotto balls filled with tender lobster, fresh mozzarella, and finished with a blush sauce.

Cupid Caprese Skewers \$12

Fresh tomato, creamy mozzarella, and fragrant basil drizzled with a sweet balsamic glaze.

Sweetheart Strawberry & Goat Cheese Bruschetta \$13

Grilled sourdough topped with fresh strawberries, herbs, and crumbled goat cheese for a sweet-savory bite.

Couples Charcuterie Board \$20

An assortment of artisanal meats, cheeses, and jams—perfect for sharing.

Sweet Indulgence \$10

Chocolate Passion Bundt Cake a la mode

Rich chocolate cake with a molten center, served with vanilla ice cream.

Valentine's Chocolate-Kissed Crème Brûlée

Classic crème brûlée with a decadent melted chocolate layer at the bottom.

Tira Miss U

Coffee-soaked ladyfingers layered with mascarpone and whipped cream for a romantic twist on a classic.