

Tea & Coffee

House Blend & Decaf	3.00
Espresso	4.00
Americano	4.00
Americano Misto	5.00
Cappuccino	4.60
Latte (hot or iced)	5.60
Iced Specialty Latte	6.20
Iced Coffee	4.60
Mocha (hot or iced)	6.00
Colville Bay Fog	6.00
Chai Latte	6.00
Orange Pekoe Tea	3.00
Herbal Tea (ask for varieties)	4.00
Hot Chocolate	5.00
Steamer	5.00
<i>Flavour Shot</i>	0.50
<i>Oat Milk</i>	0.50



THE *fiddling fisherman* LOOKOUT





COOKIES N' CREAM CAKE

Two chewy chocolate brownie layers with cream cheese and broken OREO cookies. Topped with a center mound of milk chocolate ganache, covered with cookie mousse, and edged with chocolate fudge. To finish, it's sprinkled with more OREO and chocolate drizzle. 10.00

COLOSSAL CARROT CAKE

Moist, spicy, carrot-laden cake with crushed pineapple, coconut & walnuts, filled and covered with cream cheese icing. Topped with sweet coconut, walnuts and white chocolate drizzle. Toasted almonds skirt the sides. 10.00

RAINBOW BURST CAKE

Six layers of fluffy white cake, each vividly coloured with all-natural flavours & colours (no dyes) creating the full spectrum of the rainbow! Lovingly-wrapped in a white cloud of vanilla buttercream icing. 9.50

VEGAN CHOCOLATE DECADENCE

The first thing you will say after "OMG! This cake is fantastic!" is that you can't believe its vegan. This decadent chocolate cake is comprised of plant-based ingredients mixed with a healthy quantity of Cocoa and finished with a heavenly chocolate glaze. 9.00



GLUTEN-FREE

STRAWBERRY CHAMPAGNE CHEESECAKE

Vanilla cheesecake marbled with strawberry and baked atop a chocolate cookie graham base. Topped with exquisite champagne mousse, strawberry swirls & dark chocolate shavings. 10.00

SKOR CHEESECAKE

We give you SKOR overload by sandwiching a soft, chewy SKOR cookie base with an amazing marbled mixture of caramel and dark chocolate cheesecake. We then drench the cheesecake with our homemade caramel sauce and top with a huge helping of SKOR bits. 9.50



AFFOGATO

Indulge in the classic Italian treat of Affogato, where velvety vanilla ice cream meets a shot of rich, piping hot espresso. It's a delightful collision of creamy sweetness and bold coffee flavors, creating a decadent harmony that's simply irresistible. 8.00