

Cakes

CHOCOLATE HEAVEN 13 fudgy brownie base | chocolatey fudge layer | dark chocolate glaze GF + DF

SALTED CARAMEL CHEESECAKE 13

golden graham | baked cheese filling | homemade caramel drizzle | sea salt | toffee bits

PUMPKIN SPICE CHEESECAKE 13

browned sugar cinnamon graham base | baked pumpkin spiced filling | whipped white chocolate caramel ganache | signature toffee drizzle | toffee accents

APPLE PIE OF MY EYE SHAREABLE SKILLET 15 served warm | flaky housemade crust | fresh apples | cinnamon | local vanilla ice cream

SEASONAL SORBET 9 GF + DF

Cocktails

RADIUS® ESPRESSO MARTINI 16 Courvoisier VS | Kahlúa | vodka | vanilla | espresso 20z

SNOW WHITE 16 vodka | Galliano Liqueur | vanilla | Monarch Tea Co. Earl Grey | cream | cardamom bitters **20**z

APRÈS-SKI COCOA 15 Cabot Trail Maple Cream | hot chocolate | whipped cream | cookie | served warm 1.5oz

Bubbles

House Prosecco – **12** | NV Contadi Castaldi, Brut, Franciacorta DOCG, *Lombardy, Italy –* NV Veuve Cliquot Brut, *Champagne, France –* 2013 Dom Pérignon Brut Vintage, *Champagne, France –*

Live life, love local, eat the cake

2008 Louis Roederer, 'Cristal Brut', *Champagne, France* – **475**



A shout out to these love local[®] businesses owners who we work with and are dreaming up new cake + cocktail creations with.

Kelly's Bake Shoppe Madam Bonbon Monarch Tea Co. Darling Donuts



CAKES & COCKTAILS

- Liquors

COGNAC loz

Courvoisier VS – 12 Courvoisier VSOP – 18 Hennessy VS – 14 Hine Rare VSOP – 18 Rémy Martin VSOP – 19 Hennessy XO – 36

PORT 2oz

Graham's 10 YO - 12

Taylor Fladgate 20 YO – 18

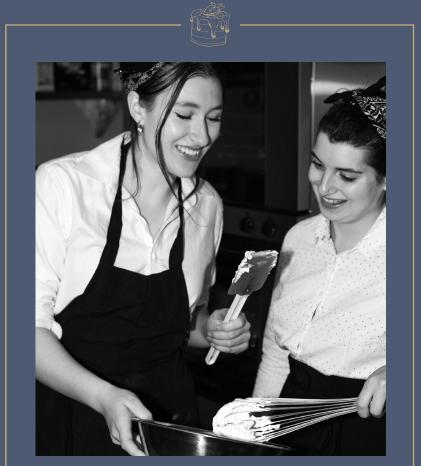
Sarpa Di Poli Grappa – 13 DIGESTIF 102

GRAPPA 1oz

Fernet Branca – **8.5** Luxardo Limoncello – **8.5** Amaro Nonino Quintessentia – **12** Dillon's Black Walnut Amaro – **12** Amaro 16 – **8.5** Amaro Averna – **9** Amaro Montenegro – **9**

Coffee -

Americano – 4.5 | Capuccino – 5 | Latte – 5 | Tea – 4.5 Espresso – SINGLE 4 | DOUBLE 6 Affogato – 10 | Spanish Coffee 12



MEET JESS ADAMS + CELINA DO SOUTO

Owners of the Cake Kitchen Company and Pastry Chefs at radius[®].

Jess and Celina had a deep passion and love for baking and the arts since they were children. Both have graduated from culinary school with diplomas in Pastry Arts and Culinary Management. The stars aligned when they met in 2019 while working at the same bakery. They formed a close and immediate bond, and found out that they both aspired to own a bakery one day. Jessica had been working at radius[®] since 2020, where her entrepreneurial passions were nurtured by the Team. Through hard work, time, and passion, The Cake Kitchen Company was born and now has a home of its own in the radius[®] on Hess location.

thecakekitchenco.ca

