



CAKES & COCKTAILS

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 2oz

SNOW WHITE 16

vodka | Galliano Liqueur | vanilla | Monarch Tea Co. Earl Grey | cream | cardamom bitters 2oz

APRÈS-SKI COCOA 15

Cabot Trail Maple Cream | hot chocolate | whipped cream | cookie | served warm 1.5oz

Bubbles

House Prosecco - 12 | 48

NV Contadi Castaldi, Brut, Franciacorta DOCG,
Lombardy, Italy - 85

NV Veuve Cliquot Brut, Champagne, France - 150

2013 Dom Pérignon Brut Vintage,
Champagne, France - 400

2008 Louis Roederer, 'Cristal Brut',
Champagne, France - 475

Love LOCAL

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

Monarch Tea Co.

Madam Bonbon

Darling Donuts



Live life, love local, eat the cake

Happiness is cakes + cocktails



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Liquors

COGNAC 1oz

- 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

GRAPPA 1oz

- Sarpa Di Poli Grappa – 13

DIGESTIF 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

