Our signature goblet is a true taste of the tropics. We have blended together a wonderful mix of melon, coconut and 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.

LOLLIPOP PASSION
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 Hpnotiq cocktail!
The unique flavors of blood orange and passion fruit are combined in this amazedly delectable cocktail. You and your friends will feel like you’re sitting by the pool as you enjoy this punch filled with passion!
Berries, berries, and more berries! We brought together everybody’s favorites: strawberries, blueberries, raspberries and blackberries in what is truly berry bliss!

BERRY BLISS

Berries, berries, and more berries! We brought together everybody’s favorites: strawberries, blueberries, raspberries and blackberries in what is truly berry bliss!
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

This tea-based cocktail is a perfect blend of sweetness and sour lemon, bringing a ray of sunshine into Sugar Factory every day.
You can’t help but play with your food when you order this fresh and fruity cocktail. It will be as much fun to drink as it is to fish out the worms!
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.
Escape the heat with this tart and tasty favorite. Made with delicious Fruit Juices, Silver Rum and topped with Watermelon Candy and Fresh Mint Leaves, it will cool you off in style!

RASPBERRY WATERMELON MOJITO

Sugar Factory 60 oz. Signature Drinks
(Also available without alcohol)
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 bubble tape.

BUBBA BUBBA GUM

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!

LEMON-HEAD

You’ll feel nostalgic after the first sip of our liquefied sour apple lollipop. Rimmed with Bubble Gum Pop Rocks, this martini finishes with a bang!
**MARTINIS**
Sugar Factory Signature Drinks
(Also available without alcohol)

**WATERMELON RANCHER**
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**
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!

---

**BLUEBERRY BIKINI MARTINI**
Get ready to hit the beach with the newest addition to our sweet lineup of martinis! You'll have everyone's attention with this yummy accessory!
COCKTAILS
Sugar Factory Signature Drinks
(Also available without alcohol)

PEACE, LOVE & HARMONIE
We make this enchanting margarita with Hpnotiq Harmonie and natural fruits. You’ll experience an explosion of fruity flavor with a hint of rose in this classic cocktail.

ROOT BEER FLOAT
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
This fantastic blend of grape goodness topped with classic Grape Crush soda pop will have you thinking you are drinking straight from the can.
Cocktails
Sugar Factory Signature Drinks
(Also available without alcohol)

Chocolate Cherry Sour Pop
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!

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.

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

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.

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.

Coconut Chocolate 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.
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.

BANANA CHUNK

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.

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.

CARAMEL MACCHIATO
The famous pairing of mint and chocolate is elevated to a tasty new level making this mixture a favorite among chocolate connoisseurs.

RASPBERRY SIN
This sinful treat will tease your taste buds. It’s made with juicy red raspberries and white chocolate with a fluffy white cloud floating on top.

MINT CHOCOLATE
The famous pairing of mint and chocolate is elevated to a tasty new level making this mixture a favorite among chocolate connoisseurs.

ORANGE-CHOCOLATE TRUFFLE
This dark chocolate drink shines with the addition of zesty orange flavor and a light chocolaty orange foam. Dark chocolate just got a little brighter!
A celebration of one of the most well-known duets, the always tempting combo of peanut butter and chocolate does anything but fall short of its namesake in this mouth-watering martini.

**PEANUT BUTTER CUP**

Attention chocolate and caramel lovers... this is the choice for you! These two flavors go hand and hand in this wondrous libation.

**CARAMEL TRUFFLE**

You can have your cake and drink it too! This dessert in a glass is the real deal, right down to the coconut pecan frosting on the rim.

**GERMAN CHOCOLATE CAKE**
Sugar Factory’s Pancake Stack $9.95
Three Buttermilk Pancakes, Served with Candied Pecans, Whipped Butter and Warm Maple Syrup

Red Velvet Pancakes $10.95
Three Fluffy Pancakes, White Chocolate Chunk, Orange Zest, Whipped Cream and Warm Maple Syrup

Nutella Chocolate Chip Pancakes $10.95
Three Buttermilk Pancakes topped with Melted Hazelnut Chocolate, Whipped Cream and served with Warm Maple Syrup

Gigantic Buttermilk Banana Walnut Pancake $10.95
Loaded with Sliced Bananas, Toasted Walnuts, Cinnamon-Sugar and Whipped Cream served with Warm Maple Syrup

Blueberry-Lemon Pancakes $10.95
Three Fluffy Pancakes loaded with Lemon Zest Sugar and Blueberries served with Warm Maple Syrup

Classic Waffles $8.95
Two Warm Waffles brushed with Melted Butter, sprinkled with Powdered Sugar and topped with Whipped Cream
(add a scoop of Ice Cream for $2.95)

Berries & Cream Waffles $11.95
Two Warm Waffles topped with Fresh Raspberries, Strawberries, Blueberries, Lemon Zest and Whipped Cream

Apple Pie Waffles $10.95
Two Warm Waffles topped with Roasted Apples, Caramel Sauce, Whipped Cream and Toasted Pecan Crumble served with Vanilla Ice Cream and Warm Maple Syrup

Angels in Heaven Waffles $11.95
Two Warm Waffles topped with Fresh Strawberries, Blueberries, Milk Chocolate Chunks and Toffee Bananas
(add a scoop of Ice Cream for $2.95)

Banana-Split Waffles $11.95
Two Warm Waffles Topped with Fresh Bananas, Strawberries, Melted Chocolate Sauce and Crunchy Chocolate Hazelnut Bits served with Vanilla Ice Cream

Munchies Waffles $11.95
Two Warm Waffles topped with Whipped Cream and Crunchy Chocolate Wafer Balls served with Vanilla Ice Cream
Traditional French Toast $9.95
Thick Sliced Brioche, Sprinkle and Cinnamon served with Whipped Butter and Warm Maple Syrup

Chocolate Decadence French Toast $11.95
Dark Chocolate Brioche covered in Juicy Strawberries

Strawberry Brioche French Toast $11.95
Smothered with Fresh Mixed Berries and Whipped Cream served with Warm Maple Syrup

Chocolate, Chocolate, Chocolate Crêpe $10.95
Stuffed with Melted White, Milk, and Dark Chocolate Chunks and topped with Whipped Cream, Chocolate Ice Cream and Chocolate Crunchies

S’mores Crêpe $10.95
Filled with Toasted Marshmallows, Crushed Graham Crackers and Melted Chocolate Chunks topped with Vanilla Ice Cream

Nutella Crêpe $10.95
Filled with Nutella and topped with Milk Chocolate Hazelnut Crunchies, Melted Milk Chocolate Chunks and Whipped Cream
(Add a scoop of Ice Cream for $2.95)

Apple Pie Crêpe $10.95
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 $2.95)

Banana Split Crêpe $10.95
Topped with Brownie Chunks, Bananas, Strawberries, Hot Fudge, Caramel Sauce and Whipped Cream
(Add a scoop of Ice Cream for $2.95)

Fresh Mixed Berry Crêpe $10.95
Topped with Marinated Blueberries, Strawberries, Raspberries, Blackberries, Raspberry Sauce, Whipped Cream and Lemon Zest
(Add a scoop of Ice Cream for $2.95)
**SOUPS & SALADS**

- **Classic French Onion** $6.95
  Rich Beef Broth, Caramelized Onions, and a Gruyere Crouton

- **Classic Tomato** $6.95
  Rich and Creamy Tomato Soup served with a Gruyere Crouton

- **The Sugar Factory Wedge** $11.95
  Baby Hydro Lettuce, Red Onions and Applewood Smoked Bacon garnished with Chives with Blue Cheese Dressing

- **Fried Goat Cheese Over Arugula & Belgian Endive** $11.95
  Garnished with Pickled Beets, Craisons, Fresh Walnuts, and Homemade Raspberry Vinaigrette

- **Garbage Salad** $11.95
  Romaine, Tomatoes, Cucumbers, Avocado, Salami, Pepperoni, Mozzarella, Provolone and Croutons with Lemon Herb Vinaigrette

- **Mixed Greens** $7.95
  Farm Fresh Field Greens, Basil, Tomatoes, Cucumbers with Balsamic Vinaigrette

- **Chinese Chicken Salad** $11.95
  Shredded Cabbage and Crispy Wontons, Julienned Carrots, Water Chestnuts, Green Onions, Basil, Toasted Sesame Seeds, Roasted Peanuts and Fresh Cilantro with Ginger Sesame Dressing

- **Mediterranean Salad** $11.95
  Romaine Hearts, Chilled Cucumbers, Sliced Red Onions, Diced Tomatoes, Greek Olives and Feta Cheese Tossed with Lemon-Herb Vinaigrette (Add Grilled Rosemary Chicken Breast $4, or add Sautéed Shrimp $6)

- **Caesar Salad** $8.95
  Romaine Hearts, Shaved Parmesan Cheese and Black Pepper Croutons with Creamy Caesar Dressing (Add Grilled Rosemary Chicken Breast $4, or add Sautéed Shrimp $6)

* indicates the item can be prepared Vegan
**SANDWICHES**
Add French Fries for $3.95

The Sugar Factory Club $8.95
Roasted Turkey Breast, Crispy Bacon, Shredded Romaine Lettuce, Avocado, Vine Ripened Tomatoes and Herb Mayo on Toasted White Bread

Grilled Chicken Sandwich $8.95
Grilled Chicken Breast, Avocado, Lettuce, Vine Ripened Tomatoes, Crispy Onions, and your choice of Cheese on a Brioche Bun

Grilled Four Cheese Sandwich $8.95
Served with Classic Tomato Soup

Albacore Tuna Melt $7.95
Aged Cheddar, Parmesan, Shredded Romaine Lettuce, Vine Ripened Tomato, Mayo, Celery and Diced Pickles served Open Faced on Toasted Rye Bread

Buffalo Chicken Sandwich $8.95
Buttermilk Battered Buffalo Chicken Breast, Shredded Lettuce, Vine Ripened Tomatoes and Celery Aioli on a Brioche Bun

Turkey & Brie Sandwich $8.95
Roasted Turkey Breast on a French Baguette, served with Honey Mustard, Mixed Greens and Herb Vinaigrette

**SAVORY CRÊPES**

Ham & Cheese Crêpes $11.95
Melted Swiss Cheese and Black Forest Ham served with Mixed Greens, Tomato and Balsamic Vinaigrette

BLT Crêpes $11.95
American Cheese, Tomato, Romaine Hearts and Crispy Bacon Bits, served with Croutons and Herb Mayonnaise

Chicken Caesar Crêpes $11.95
Sliced Grilled Chicken, Romaine Hearts, Crouton, Parmesan, Lemon Zest and Creamy Caesar Dressing

Grilled Chicken Mushroom Crêpes $11.95
Roasted Mushroom, Creamy Spinach, Mixed Greens and Herb Vinaigrette

**SUGAR FACTORY PERSONAL PIZZAS**

Build Your Own Pizza $9.95 plus toppings
Start with our Delicious Mozzarella and Marinara Pizza and add any of the following toppings for 75¢ each:

- Meatball
- Pepperoni
- Ham
- Sausage
- Bacon
- Spinach
- Black Olives
- Roasted Garlic
- Onions
- Sliced Tomato
- Jalapenos
- Pineapple
- Mushroom
- Artichoke
- Bell Peppers
- Anchovy
- Extra Cheese
- Ricotta
- Arugula

Four Cheese Pizza $10.95
Mozzarella, Feta Cheese, Gryére, Swiss Cheese, Garlic and Fresh Basil

White Pizza $10.95
Mozzarella, Parsley and Fresh Basil

BBQ Roasted Chicken Pizza $11.95
BBQ Sauce, Red Onion and Mozzarella
**Burgers**

Add French Fries for $3.95

**Blue Cheese Bacon Burger $9.95**
Crispy Applewood Bacon, Blue Cheese Crumbles, Sautéed Mushrooms, Crispy Onions and Sugar Factory’s Special Sauce on a Brioche Bun

**Pizza Burger $9.95**
Melted Mozzarella, Provolone, Marinara Sauce and Crispy Pepperoni on a Brioche Bun

**Patty Melt $9.95**
A Juicy Burger with Sautéed Onions and Melted Gruyere on Rye Bread

**Ultimate Veggie Burger $8.95**
Two Grilled Vegetarian Patties with Arugula, Crumbled Feta Cheese, Crispy Onions and Black Olive Mayo on a Brioche Bun

**The All Natural Turkey Burger $9.95**
A Homemade Turkey Burger with Melted Mozzarella, Grilled Onions, Sautéed Mushrooms and Herb Mayo on a Brioche Bun

**The Signature Sugar Factory Burger $8.95**
Shredded Lettuce, Tomatoes, Minced Pickles, Crispy Onions, Ketchup and Mayo and your choice of Cheddar, Pepper Jack, Swiss or Blue Cheese on a Brioche Bun

**Pasta**

Served with Toasted Garlic Bread
Add Roasted Chicken $4, Sautéed Shrimp $6 or Grilled Eggplant $6

**Rigatoni Marinara $13.95**
Rigatoni with Roasted Tomatoes, Garlic, Basil and Parmesan

**Bolognese Rigatoni $15.95**
Rigatoni in a Slow Simmered Ground Beef and Sausage Meat Sauce

**Spaghetti & Meatballs $13.95**
Spaghetti with Marinara or Extra Virgin Olive Oil, Fresh Roasted Garlic, Parsley and Parmesan

**Fettuccini Alfredo $13.95**
Fresh Garlic, Butter, Cream, Parmesan and Romano Cheese

*V indicates the item can be prepared Vegan

*"Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked."
Black Angus Filet $30.95
A 6oz Grilled Black Angus Filet with Red Wine Sauce and a side of Yukon Gold Mashed Potatoes

NY Strip $29.95
A Pan-Seared NY Strip with Creamy Mushroom Brandy Sauce and a side of Yukon Gold Mashed Potatoes

Pacific Salmon $24.95
Pan-Roasted Pacific Salmon with Bacon-Herb Vinaigrette and a side of Grilled Asparagus

Chicken Paillard $19.95
Grilled Chicken Breast topped with Mixed Greens, Tomatoes and Lemon-Herb Vinaigrette with a side of French Fries

Chicken Marsala $16.95
Chicken Breast sauteed with Roasted Mushrooms and served with Spaghetti

Eggplant Parmesan $14.95
Roasted Eggplant seasoned, breaded and served with our Special Tomato Sauce, Melted Mozzarella and Spaghetti

Chicken Parmesan $16.95
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 $24.95
Served with our Signature Butter

Steak Au Poivre $25.95
Served with Brandy Peppercorn Sauce

Steak Bordelaise $25.95
Topped with Carmelized Onions and served with Red Wine Sauce

Steak Roquefort $25.95
Served with Blue Cheese Sauce

Steak Bernaise $25.95
Served with Classic Bernaise Sauce

SUGAR FACTORY SIDES

Roasted Mushrooms
French Fries
Grilled Asparagus
Yukon Gold Mashed Potatoes
Onion Rings
Haricot Verts
Creamed Spinach

*"Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked."
DESSERT MENU

Add a scoop of Ice Cream for $2.95

**New York-Style Cheesecake** $6.95
Topped with Homemade Strawberry Jam and Fresh Lemon Zest with an Orange Supreme

**Key Lime Pie** $6.95
Served with Raspberry Sauce and Whipped Cream

**Chocolate Cake** $6.95
Served with Chocolate Sauce

**White Chocolate Cheesecake** $6.95
Topped with Fresh Strawberries, Almond Cookie Crumbs and Sweetened Crème Fraîche

**Warm Apple Pie** $8.95
Served A La Mode

**Carrot Cake** $6.95
Frosted with Toasted Coconut Cream Cheese Icing, topped with Candied Walnuts and drizzled with Pineapple Sauce

**Mixed Berries & Cream** $6.95
Raspberries, Strawberries, Blackberries and Blueberries topped with Vanilla Whipped Cream and Lemon Zest

**Red Velvet Cake** $6.95
Frosted with Hand Whipped Vanilla Bean Cream Cheese Icing topped with White Chocolate Curls and drizzled with Raspberry Sauce

**GOURMET ICE CREAM SANDWICHES**

**The Classic** $6.95
Chocolate Chip Cookies with your choice of Vanilla Bean or Chocolate Ice Cream and garnished with Chocolate Chips

**Bananas Foster** $6.95
White Chocolate Macadamia Nut Cookies with Bananas Foster Ice Cream and garnished with White Chocolate Shavings

**Mudslide** $6.95
Double Chocolate Chip Cookies with Coffee Fudge Ice Cream and garnished with Oreo Crumbles

**Peanut Butter Cup** $6.95
Peanut Butter Cookies with Chocolate Ice Cream garnished with Chocolate Chips

**Strawberry Rainbow** $6.95
Sugar Cookies with Strawberry Ice Cream and garnished with Rainbow Sprinkles

**Minty Goodness** $6.95
Double Chocolate Chip Cookies with Mint Chocolate Chip Ice Cream and garnished with Chocolate Shavings
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

The Signature Sugar Factory Fondue
Your choice of White, Milk or Dark Chocolate Fondue served with our Signature Dippers and Toppings
$19.95 for 2 / $32.95 for 4

Hazelnut
A combination of Hazelnut Praline and Premium Milk Chocolate Fondue served with Toasted Hazelnuts and our Signature Dippers and Toppings
$19.95 for 2

Peanut Butter
A combination of Creamy Peanut Butter and Premium Milk Chocolate Fondue served with Toasted Peanuts and Our Signature Dippers and Toppings
$19.95 for 2

Rocky Road
A combination of Homemade Marshmallows and Premium Milk Chocolate fondue served with Toasted Walnuts and our Signature Dippers and Toppings
$19.95 for 2

Additional Fondue Treats
$1.95

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

Chocolate Silver
A Silver Coated Dark Chocolate Truffle melted tablesde 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

$150 for 2

The Red Velvet

$395 for 4
$295 (Without Champagne)

Chocolate Gold
Chef Gillet’s Favorite Chocolate Fondue!
A Gold Coated Dark Chocolate Truffle melted tablesde 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 2lb Chocolate Bar

$1000 (up to 6)
Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

**WEEKEND BRUNCH**

*Available Saturday and Sunday only from 11 AM - 4 PM*

**EGGS & OMELETS**

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

- **Farm Fresh Eggs Your Way $10.95**
  - Two Eggs Any Style, Served with Applewood Smoked Bacon or Country Sausage Links

- **Grilled NY Strip Steak & Eggs $19.95**
  - Herb Marinated NY Strip with Two Eggs Your Way served with Bearnaise Sauce

- **Four Cheese Omelet $12.95**
  - Three Farm Fresh Eggs, Mozzarella, Aged Cheddar, Provolone, Brie, Tomatoes and Fresh Herbs

- **Spinach & Egg White Omelet $12.95**
  - Fluffy Egg Whites, Onions, Tomatoes, Crimini Mushrooms, Basil and Parsley served with your choice of Home Fries or Fresh Fruit

- **Ham & Cheese Omelet $12.95**
  - Three Farm Fresh Eggs, Baked Ham, Cheddar Cheese, Onions, Tomatoes and Fresh Herbs

- **Veggie Omelet $10.95**
  - 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

- **Western Omelet $12.95**
  - Three Farm Fresh Eggs, Baked Ham, Aged Cheddar and Fresh Herbs

- **Smoked Salmon Omelet $16.95**
  - Alaskan Smoked Salmon, Asparagus, Roasted Yukon Gold Potatoes and Chives served with Dill Crème Fraîche

- **Manhattan Eggs Benedict $14.95**
  - Two Poached Farm Fresh Eggs with Wild Alaskan Smoked Salmon and Grilled Asparagus over Scalloped Potatoes and topped with Homemade Hollandaise

- **Fried Egg Sandwich $13.95**
  - 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

- **Ham & Cheese Croissant $11.95**
  - Sliced Black Forrest Ham and Aged Cheddar on a Toasted Butterry Croissant served with Home Fries

- **Smoked Salmon Croissant $16.95**
  - Thinly Sliced Wild Alaskan Smoked Salmon, Chive Cream Cheese Spread and Arugula on a Toasted Butterry Croissant served with Home Fries

**SIDES & FRESHLY BAKED GOODIES**

- Applewood Smoked Bacon $4.95
- Grilled Ham $5.95
- Grilled Country Sausage $4.95
- Home Fries $4.95
- Bowl of Fresh Berries $5.95
- Flakey Buttery Croissant $4.95

**EGGS BENEDICT & BREAKFAST SANDWICHES**

- **The Sugar Factory Eggs Benedict $15.95**
  - Two Poached Farm Fresh Eggs, Canadian Bacon, Parmesan and Grilled Asparagus over Scalloped Potatoes and topped with Homemade Hollandaise

- **Smoked Salmon Croissant $16.95**
  - Thinly Sliced Wild Alaskan Smoked Salmon, Chive Cream Cheese Spread and Arugula on a Toasted Butterry Croissant served with Home Fries

**Serves 2**

*Available Saturday and Sunday only from 11 AM - 4 PM*

*“Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.”*
OLD FASHIONED MILKSHAKES

Chocolate Cookie Jar $8.95
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

Fluffier Nutter $8.95
Vanilla Soft Serve Ice Cream blended with Peanut Butter, Pure Melted Chocolate Sauce and Marshmallow and topped with Whipped Cream and Peanut Butter Cups

Vanilla $7.95
Vanilla Soft Served Ice Cream blended with Vanilla Sauce and topped with Whipped Cream

Chocolate $7.95
Chocolate Gelato blended with Melted Chocolate Sauce and topped with Whipped Cream and Chocolate Shavings

Strawberry $7.95
Strawberry Ice Cream and Vanilla Soft Serve Ice Cream blended with Fresh Strawberries and topped with Whipped Cream and White Chocolate Strawberry Shavings

Make a Wish $8.95
Vanilla Soft Serve Ice Cream blended with Vanilla Cake Pieces, Sprinkles, Cupcake Syrup and topped with Whipped Cream, Rainbow Sprinkles and a Birthday Candle

Memory Lane $8.95
Vanilla Soft Serve Ice Cream blended with Hot Fudge and Marshmallows and topped with Whipped Cream, Chocolate Sauce and Waffle Cone Pieces

Very Berry Blast $8.95
Vanilla Soft Serve Ice Cream blended with Raspberry Melba Sauce and Fresh Raspberries and topped with Whipped Cream and German Raspberry Gummies

The Barbie $8.95
Vanilla Soft Serve Ice Cream and Strawberry Gelato blended with Marshmallow Fluff and topped with Whipped Cream and Pink Rock Candy Crumbles

The Snowflake $8.95
Vanilla Soft Serve Ice Cream and Coconut Gelato topped with Whipped Cream and Coconut Flakes
OLD FASHIONED SUNDAES FOR TWO

**The Classic** $8.95
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.

**Banana Split** $13.95
Giant Scoops of Strawberry, Chocolate, Vanilla Ice Cream with Caramelized Bananas, Strawberry Preserves and Chocolate Malt Balls topped with C&ied Pineapple Sauce, Caramel Sauce, Pure Melted Chocolate, Whipped Cream, Toasted Walnuts and Powdered Sugar with a Cherry on Top! Serves 2 People.

**Red Velvet** $11.95
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.

**Strawberry Cheesecake Overload** $11.95
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.

**Chocolate Blackout** $13.95
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.

**Cookie Jar** $11.95
Giant Scoops of Cookies and Cream and Cookie Dough Ice Cream topped with Warm Fudge, Caramel Sauce, Whipped Cream, Crushed Oreo and Chocolate Chip Cookies. Serves 2 People.

**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!

$99 for 12
Classic Rich Hot Chocolate $6.95
A blend of Milk and Dark Chocolate topped with Whipped Cream and Dark Chocolate Shavings

Banana Hot Chocolate $8.95
Classic Hot Chocolate infused with Banana and topped with Whipped Cream, Chocolate Shavings and Banana Chips

Coconut Hot Chocolate $8.95
Classic Hot Chocolate infused with Grated Coconut and topped with Whipped Cream and Freeze Dried Pineapple

Classic Frozen Hot Chocolate $8.95
Rich Velvety Hot Chocolate blended with Ice, Dark Chocolate and Vanilla Beans and topped with Whipped Cream and Dark Chocolate Shavings

Peanut Butter Frozen Hot Chocolate $8.95
Creamy Peanut Butter and Rich, Velvety Hot Chocolate blended with Ice and Strawberry Jam and topped with Whipped Cream and Chocolate Shavings

White Chocolate Coconut Frozen Hot Chocolate $8.95
Melted White Chocolate blended with Ice and Coconut and topped with Whipped Cream and Coconut Flakes

Red Velvet Hot Chocolate $8.95
A Rich Dark Chocolate topped with Whipped Cream, Shaved Red Velvet Cake and a spoonful of Cream Cheese Icing

S’Mores Hot Chocolate $8.95
Rich Hot Chocolate topped with Toasted Marshmallows, Whipped Cream and Crumbled Graham Crackers


The Carlos $3.95
Piping Hot Espresso topped with Whipped Cream and Cocoa Powder

Chocolate Cappuccino $6.95
A Double Shot of Espresso with Steamed Milk Chocolate topped with Chocolate Shavings and served with Mini Chocolate Chip Cookies

The Sugar Factory Cappuccino $6.95
A Double Shot of Espresso with Steamed White Chocolate milk and topped with Whipped Cream and Chocolate Shavings

Mochaccino $7.95
A Double Shot of Espresso with Pure Melted Dark Chocolate topped with Whipped Cream, Crushed Malt Balls and Dark Chocolate Shavings

Amaretto Mochaccino $14.95
A Double Shot of Espresso with Pure Melted Chocolate and Amaretto Liqueur topped with Whipped Cream and Dark Chocolate Shavings

Bailey’s Mochaccino $14.95
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

$5.95
We proudly serve Red Bull and Sugar Free Red Bull. Mix with your favorite spirit or enjoy it by itself.
6505 South Las Vegas Boulevard ● Suite 145 ● Las Vegas, NV 89119
www.sugarfactory.com
Facebook: fb.com/sugarfactoryBrand ● Twitter: @SugarFactory ● Instagram: @TheSugarFactory