LOLLIPOP PASSION

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.
This Peach based Drake approved cocktail is a sweet mix of Virginia Black, Peach Puree, Sweet Tea with Sour Patch Peaches and a burst of Strawberry Lemonade Cotton Candy!
Awaken your inner night owl with this concoction of smooth Virginia Black with mint infused lemonade and a candy finish of two Night Owl lollipops and sour peach rings!
Gone Bananas over this delicious blend of Coconut, Banana, Pineapple and Citrus, mixed with Virginia Black and garnished with Gummy Coconut Slices and two Giant Gummy Bananas! 

COCONUTS GONE BANANAS 

Gone Bananas over this delicious blend of Coconut, Banana, Pineapple and Citrus, mixed with Virginia Black and garnished with Gummy Coconut Slices and two Giant Gummy Bananas!
WHITE GUMMI

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!
RASPBERRY WATERMELON MOJITO

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!
Ocean Blue

Adventure waits in the deep blue sea. You'll be reminded of the ocean nearby when you see all the sharks swimming in this Hpnotiq cocktail!
The Watermelon Patch
(Meloncito 305)

It's summer all year long with this refreshing blend of Voli Vodka and Rum, fresh watermelon, fresh lemon and citrus soda. Topped with a mountain of gummy sour watermelon slices. Designed and tasted by Pitbull
This fresh and fruity Voli Vodka cocktail blends up fresh peach and mango puree with sparkling citrus soda! Finished with gummy fruit slices and gummy peach penguins. Designed and tasted by Pitbull.

**FUZZY PEACH PENGUIN MANGO**
(The Tongue Twister)
Turn up the fire with this sweet and spicy infusion of Voli Vodka with fresh pineapple juice, jalapeno and blended chipotle pineapple! Garnished with gummy pineapple fruit slices and spicy gummy hot chili peppers! Designed and tasted by Pitbull
MAI TAI

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 Rum. This luscious libation will make the Tiki gods smile.
Energy Bear

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.
PASSION PUNCH

The unique flavors of blood orange and passion fruit are combined in this amazingly delectable cocktail. You and your friends will feel like you’re sitting by the pool as you enjoy this punch filled with passion!
BERRY BLISS

Berries, berries, and more berries! We brought together everybody’s favorites: Strawberries, Blueberries, raspberries and blackberries in what is truly berry bliss!
MARTINIS
Sugar Factory Signature Drinks
(Also available without alcohol)

BUBBA BUBBA GUM
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.

LEMON-HEAD
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!

SOUR APPLE LOLLY
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!
**WATERMELON BURST**

The crisp taste of watermelon bursts from the glass. After one taste of this delightful treat you’ll wonder where the candy wrapper is.

**COTTON CANDY COSMOPOLITAN**

Cotton candy memories make this one a can’t-miss. We fuse the flavors of Cotton Candy Vodka with a traditional Cosmopolitan and top it off with a puff of cotton candy. This martini is straight off the boardwalk!
COCKTAILS
Sugar Factory Signature Drinks
(Also available without alcohol)

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.

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.

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)

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

**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.
CHOCOLATE MARTINIS

Sugar Factory Signature Drinks
(Also available without alcohol)

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 BAR

A lovely medley of coconut, chocolate and nuts will make you think we melted a candy bar straight into your glass.
Sugar Factory Signature Drinks
(Also available without alcohol)

CHOCOLATE MARTINIS

BANANA CHUNK
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.

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
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.
**CHOCOLATE MARTINIS**

Sugar Factory Signature Drinks
(Also available without alcohol)

**MINT CHOCOLATE**
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.

**CHOCOLATE MUDSLIDE MARTINI**
This creamy blend of vodka, Kahlua, and Bailey’s Irish cream will exceed all of your chocolate expectations. Garnished with a chocolate drizzle, chocolate rim and dark chocolate shavings!
Sugar Factory Signature Drinks
(Also available without alcohol)

PEANUT BUTTER CUP
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.

CARAMEL TRUFFLE
Attention chocolate and caramel lovers... this is the choice for you! These two flavors go hand and hand in this wondrous libation.
PANCakes & WAffles
Served with your choice of White, Milk or Dark Chocolate Sauce

Sugar Factory’s Pancake Stack $14
Three Buttermilk Pancakes, Served with Candied Pecans, Whipped Butter and Warm Maple Syrup

Red Velvet Pancakes $16
Three Fluffy Pancakes, White Chocolate Chunk, Orange Zest, Whipped Cream and Warm Maple Syrup

Nutella Chocolate Chip Pancakes $16
Three Buttermilk Pancakes topped with Melted Hazelnut Chocolate, Whipped Cream and served with Warm Maple Syrup

Blueberry-Lemon Pancakes $17
Three Fluffy Pancakes loaded with Lemon Zest Sugar and Blueberries served with Warm Maple Syrup

Berries & Cream Waffles $17
Two Warm Waffles topped with Fresh Raspberries, Strawberries, Blueberries, Lemon Zest and Whipped Cream

Apple Pie Waffles $17
Two Warm Waffles topped with Roasted Apples, Caramel Sauce, Whipped Cream and Toasted Pecan Crumble served with Vanilla Ice Cream and Warm Maple Syrup

Classic Waffles $13
Two Warm Waffles brushed with Melted Butter, sprinkled with Powdered Sugar and topped with Whipped Cream
(Add Vanilla Ice Cream, $3)

Angels in Heaven Waffles $16
Two Warm Waffles topped with Fresh Strawberries, Blueberries, Milk Chocolate Chunks and Toffee Bananas
(Add a scoop of Ice Cream, $3)

Banana-Split Waffles $16
Two Warm Waffles Topped with Fresh Bananas, Strawberries, Melted Chocolate Sauce and Crunchy Chocolate Hazelnut Bits served with Vanilla Ice Cream

Country Fried Chicken & Waffles $28
Buttermilk Fried Chicken served over Two Classic Waffles with White Cheddar-Maple Mornay Sauce

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FRENCH TOAST & CRÊPES

Served with your choice of White, Milk or Dark Chocolate Sauce

Traditional French Toast $15
Thick Sliced Brioche, Sprinkled with Powdered Sugar and Cinnamon.
Served with Whipped Butter and Warm Maple Syrup

Chocolate Decadence French Toast $17
Dark Chocolate Brioche covered in Juicy Strawberries
Smothered with Fresh Mixed Berries and Whipped Cream
Served with Whipped Butter and Warm Maple Syrup

Strawberry Brioche French Toast $18
Smothered with Fresh Mixed Berries and Whipped Cream
Served with Whipped Butter and Warm Maple Syrup

S’mores Crêpe $18
Filled with Toasted Marshmallows, Crushed Graham Crackers and
Melted Chocolate Chunks topped with Vanilla Ice Cream

Nutella Crêpe $18
Filled with Nutella and topped with Milk Chocolate Hazelnut Crunchies,
Melted Milk Chocolate Chunks and Whipped Cream
(add a scoop of Ice Cream for $3)

Apple Pie Crêpe $18
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 $3)

Banana Split Crêpe $18
Topped with Brownie Chunks, Bananas, Strawberries, Hot Fudge,
Caramel Sauce and Whipped Cream
(add a scoop of Ice Cream for $3)

Fresh Mixed Berry Crêpe $18
Topped with Marinated Blueberries, Strawberries, Raspberries, Blackberries,
Raspberry Sauce, Whipped Cream and Lemon Zest
(add a scoop of Ice Cream for $3)

Crème Brulee Crepe $18
Stuffed with Vanilla Custard and Citrus Segments, Topped with a Caramelized Crust and
drizzled with a Citrus Compote

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and shellfish. Please inform your server if you have a medical condition or food allergy.”
**SUGAR FACTORY APPETIZERS**

**Chicken Fingers** $13  
Crispy Chicken served with Classic Ranch Sauce

**Grilled Mini Burgers** $18  
Three Angus Sliders and Melted American Cheese on a Toasted Brioche Roll topped with Sugar Factory’s Special Sauce

**Popcorn Shrimp** $18  
Delicately Battered Shrimp served with Marinara Sauce

**Buttermilk Onion Rings** $10  
Served with Chipotle Ranch Dressing

**Baked Brie Wrapped in Puff Pastry** $16  
Served with Apricot Jam, Apple Slices and a Warm Toasted Baguette

**Fried Macaroni & Cheese Pops** $14  
Homemade Macaroni and Cheese, Battered and Deep Fried and served with Creamy Tomato-Herb Sauce

**Meatball** $15  
Housemade Italian Meatball baked and simmered in Marinara sauce, topped with Mozzarella Gratinee

**Sampler Platter** $29  
Buttermilk Onion Rings, Crispy Chicken Fingers, Buffalo Wings, Mac & Cheese Pops. Served with Dipping Sauces

**Buffalo Chicken Wings** $14  
Crispy Fried Chicken Wings drenched in Buffalo Sauce and topped with Fresh Blue Cheese Crumbles and Chives. Served with Blue Cheese Dressing

**Calamari Fritti** $16  
Fried Calamari served with Marinara Sauce

**Spinach Artichoke Dip** $16  
Baked Spinach, Artichoke, and Cheese Dip served with Toasted Baguette

**Charcuterie Board** $27  
Our Daily Selection of Cured Meats or Grilled Sausage, House-Made Country Pate, Cornichons, Seven Grain Mustard and Grilled Rustic Bread

**Cheese Board** $26  
Our Daily Cheese Selections served with Seasonal Preserves, Grapes, Berries and Grilled Rustic Bread

**Sugar Factory Rainbow Sliders** $25  
Our Classic Mini Burgers served on colorful buns Served with American Cheese, Crispy Onions and Our Signature Sauce and accompanied by a complimentary duck to take home

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*v indicates the item can be prepared Vegetarian
SOUPS & SALADS

Classic French Onion $10
Rich Beef Broth, Caramelized Onions, and a Gruyere Crouton

Tomato Bisque $10
Creamy Tomato and Tarragon serve with Aged Cheddar Brioche Toast

The Sugar Factory Wedge v $18
Crisp Iceberg Lettuce, Red Onions and Applewood Smoked Bacon
garnished with Chives with Blue Cheese Dressing

Garbage Salad $18
Romaine, Tomatoes, Cucumbers, Avocado, Salami, Pepperoni, Mozzarella,
Provolone and Croutons with Lemon Herb Vinaigrette

Mixed Greens v $10
Farm Fresh Field Greens, Basil, Tomatoes, Cucumbers with Balsamic Vinaigrette

Chinese Chicken Salad v $18
Shredded Cabbage and Crispy Wontons, Julienne Carrots, Water Chestnuts,
Green Onions, Basil, Toasted Sesame Seeds, Roasted Peanuts and Fresh Cilantro
with Ginger Sesame Dressing

Mediterranean Salad v $17
Romaine Hearts, Chilled Cucumbers, Sliced Red Onions, Diced Tomatoes,
Greek Olives and Feta Cheese Tossed with Lemon-Herb Vinaigrette
(Add Diced Chicken Breast $7, or add Sautéed Shrimp $8)

Caesar Salad $14
Romaine Hearts, Shaved Parmesan Cheese and Black Pepper Croutons with
Creamy Caesar Dressing
(Add Diced Chicken Breast $7, or add Sautéed Shrimp $8)

Sugar Factory Signature Chopped Salad $19
Thinly chopped Belgium Endive, Romaine Lettuce and Chinese Cabbage tossed with
Diced Tomatoes, Cucumbers, Beans, Red Onions, Fresh Cilantro, Kalamata Olives,
Grilled Chicken and Extra Virgin Olive Oil

Salmon Salad $24
Atlantic Salmon, Shredded Romaine Lettuce, Roasted Red Peppers, Diced Avocado,
Mango, Fresh Cilantro and Sherry Vinaigrette

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The Sugar Factory Club $18
Roasted Turkey Breast, Crispy Bacon, Provolone, Cheddar, Shredded Romaine Lettuce, Avocado, Vine Ripened Tomatoes and Herb Mayo on Toasted White Bread

Grilled Chicken Sandwich $18
Grilled Chicken Breast, Avocado, Lettuce, Vine Ripened Tomatoes, Crispy Onions, and your choice of Cheese on a Brioche Bun

Buffalo Chicken Sandwich $18
Buttermilk Battered Buffalo Chicken Breast, Shredded Lettuce, Vine Ripened Tomatoes and Celery Aioli on a Brioche Bun

Grilled Four Cheese Sandwich $17
Brioche bread with Provolone, cheddar, gruyere, and parmesan served with fries

Ham & Cheese $19
Melted Swiss Cheese and Black Forest Ham served with Mixed Greens, Tomato and Balsamic Vinaigrette

Savory Shrimp $24
Sautéed Gulf Shrimp, Fresh Spinach, Sun-Dried Tomatoes, Béchamel Sauce and Asiago Cheese served with Mixed Greens, Tomato and Balsamic Vinaigrette

Chicken Caesar $19
Sautéed Chicken, Creamy White Wine Béchamel Sauce served with a Side Caesar Salad

Grilled Chicken Mushroom $19
Roasted Mushroom, Creamy Spinach, served with Mixed Greens, Tomato and Balsamic Vinaigrette

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The Signature Sugar Factory Burger $18
Grass Fed Angus Beef, Shredded Lettuce, Tomatoes, Pickles, Crispy Onions, Sugar Factory Sauce with choice of Cheese on a toasted brioche bun

The South Beach Flair $19
Grass Fed Angus Beef Burger with Chipotle Mayonnaise, Pepper Jack and Caramelized Onions topped with Chimichurri Sauce and Fried Sweet Plantains on a toasted brioche bun

The Tuscany $20
Grass Fed Angus Beef topped with Fresh Mozzarella, Crispy Pancetta, Roasted Peppers and finished with a Balsamic Reduction on a toasted brioche bun

The Farmer $20
Grass Fed Angus Beef, Melted White Cheddar, American style Brown Gravy, Crispy Fries and Caramelized Onions topped with a Fried Egg on a toasted brioche bun

The Big Cheesy $20
Grass Fed Angus Beef topped with Creamy Mac & Cheese, Smoked Applewood Bacon and served with BBQ Sauce on a toasted brioche bun

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MONSTER BURGERS
Hand Made with Grass Fed Angus Beef and served with Hand Cut Fries

The Philly $20
Sliced Grass fed Angus Steak Paillard topped with Caramelized Onions, Mushrooms and Melted Cheddar Sauce on a Toasted Brioche Bun

BURGERS
Hand Made with Grass Fed Angus Beef and served with Hand Cut Fries

Blue Cheese Bacon Burger $19
Crispy Applewood Bacon, Blue Cheese Crumbles, Sautéed Mushrooms, Crispy Onions and Sugar Factory's Special Sauce on a Brioche Bun

Ultimate Veggie Burger $17
Two Grilled Vegetarian Patties with Arugula, Crumbled Feta Cheese, Crispy Onions and Black Olive Mayo on a Brioche Bun

Jalapeno Burger $19
Char-Grilled Beef Pattie, Jalapenos, Roasted Tomato and Aged Cheddar served on a Brioche Bun with Sugar Factory Sauce

White Chocolate Burger $19
Grass Fed Angus Beef topped with Pepper Jack Cheese, Applewood Smoked Bacon, served with a White Chocolate Ganache Brioche Bun and White Chocolate Shavings

The All Natural Turkey Burger $18
A Homemade Turkey Burger with Melted Mozzarella, Grilled Onions, Sautéed Mushrooms and Herb Mayonnaise on a Brioche Bun

STEAK FRITES
The finest grain-fed Midwest Beef is hand selected for exquisite marbling and unmistakable flavor, served with our Signature Frites.

Steak Classique $28
Served with our Signature Butter

Steak Au Poivre $29
Served with Brandy Peppercorn Sauce

Steak Béarnaise $29
Served with Classic Béarnaise Sauce

Steak Bordelaise $29
Topped with Caramelized Onions and served with Red Wine Sauce

Steak Roquefort $29
Served with Blue Cheese Sauce

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ENTREES

Black Angus Filet $39
A 6oz Grilled Black Angus Filet with Red Wine Sauce and a side of Yukon Gold Mashed Potatoes

Rib Eye Bone In $49
Black Angus Rib Eye Bone in, Marinated in fresh herbs and Pan-Seared to perfection, served with a side of Yukon Gold Mashed Potatoes and Grilled Vegetables and Spicy Mustard

NY Strip $34
A Pan-Seared NY Strip with Creamy Mushroom Brandy Sauce and a side of Yukon Gold Mashed Potatoes

Pacific Salmon $28
Pan-Roasted Pacific Salmon with Bacon-Herb Vinaigrette and a side of Grilled Asparagus

Fried Seafood Platter $36
Battered and Fried Shrimp, Scallops, Calamari and Cod. Served with Tartar and Marinara Sauce and fresh Hand Cut Fries

Chicken Paillard $24
Grilled Chicken Breast topped with Tomatoes and Lemon-Herb Vinaigrette and served with french Fries

Country Fried Chicken $26
Crispy Breaded Leg, Thigh and Breast served with Macaroni & Cheese and Homemade Buffalo Sauce

PASTAS

Served with Toasted Garlic Bread
Add Roasted Chicken $7, Sautéed Shrimp $8 or Grilled Eggplant $6

Rigatoni Marinara $19
Rigatoni with Roasted Tomatoes, Garlic, Basil and Parmesan

Bolognese Rigatoni $20
Rigatoni in a Slow Simmered Ground Beef and Sausage Meat Sauce

Spaghetti & Meatballs $19
Spaghetti with Marinara or Extra Virgin Olive Oil, Fresh Roasted Garlic, Parsley and Parmesan Cheese

Mediterranean Chicken Pappardelle $20
Pappardelle with Sun-Dried Tomatoes, Sautéed Artichoke Hearts, Kalamata Olives, Fresh Herbs, Lemon, Extra Virgin Olive Oil, Roasted Garlic and Toasted Pine Nuts

Fettucine Alfredo $19
Fresh Garlic, Butter, Cream, Parmesan and Romano Cheese

SIDES

Roasted Mushrooms $7
Grilled Asparagus $7
Haricots Verts $7
Scalloped Potatoes $7
Yukon Gold Mashed Potatoes $7
Creamed Spinach $7
Hand Cut Fries $7
Onion Rings $7

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DESSERTS

New York-Style Cheesecake $13
Topped with Homemade Strawberry Jam
and Fresh Lemon Zest with an Orange Supreme

Chocolate Cake $13
Layers of Chocolate Devil's Food Cake, Dark and Milk Chocolate Mousse topped
with Bittersweet Chocolate Fudge Sauce and Chocolate Pearls

Turtle Cheesecake $14
NY Style Cheesecake with an Oreo® Cookie bottom and layers of Chocolate Chips,
Marshmallow, Pecans and Caramel Sauce topped with Whipped Cream, Raspberry
Reduction and a Marble Chocolate Cigarette

Red Velvet Cake $13
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 $13
Chocolate Chip Cookies with your choice
of Vanilla Bean or Chocolate Ice Cream and
garnished with Chocolate Chips

Peanut Butter Cup $13
Peanut Butter Cookies with Chocolate Ice Cream garnished with Chocolate Chips

Bananas Foster $13
White Chocolate Macadamia Nut Cookies
with Vanilla Ice Cream, Caramelized
Bananas and garnished with
White Chocolate Shaving

The Brownie $13
Gooey Fudge Brownies sandwich
Vanilla Ice Cream. Rolled in Candied
Walnuts with Hot Fudge Sauce

Mudslide $13
Double Chocolate Chip Cookies with
Coffee Fudge Ice Cream and garnished
with Oreo Crumbles

Rainbow Doughnut
Ice Cream Sandwich $13
Rainbow Doughnut with Cookies n’ Cream,
Chocolate Ice Cream, Fudge and Raspberry
Sauce topped with Whipped Cream, Oreo®
Cookie Crumbs and Fresh Raspberries
OLD FASHIONED MILKSHAKES

Chocolate Cookie Jar $12
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 $12
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 $12
Vanilla Soft Served Ice Cream blended with Vanilla Sauce and topped with Whipped Cream

Chocolate $12
Chocolate Gelato blended with Melted Chocolate Sauce and topped with Whipped Cream and Chocolate Shavings

Strawberry $12
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 $12
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 $12
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 $12
Vanilla Soft Serve Ice Cream blended with Raspberry Melba Sauce and Fresh Raspberries and topped with Whipped Cream and German Raspberry Gummies

The Barbie $12
Vanilla Soft Serve Ice Cream and Strawberry Gelato blended with Marshmallow Fluff and topped with Whipped Cream and Pink Rock Candy Crumbles
**Nutella Banana Milkshake** $19
Vanilla Ice Cream with Nutella, chunks of Banana Chocolate Fudge topped with a Chocolate Dipped Banana, Whipped Cream, a Unicorn Lollipop, Candy Necklace and Sprinkles in a Chocolate Covered Mug with Rainbow Sprinkles

**Dulce De Leche Milkshake** $19
Vanilla Ice Cream with Dulce de Leche topped with a Chocolate Covered Popcorn Waffle Cone, Whipped Cream in a Chocolate Covered Mug with Caramel and a Unicorn Pop

**Tie Dye Milkshake** $19
Vanilla Ice Cream with Red, Blue, Green and Yellow White Chocolate Ganache topped with Whipped Cream, Pop Rocks®, Cotton Candy, a Candy Necklace and Rainbow Sprinkles

**Giggles Snickers Milkshake** $19
Cookies n Cream Ice Cream with Peanuts, Chocolate Chips topped with a Caramel Waffle, Snickers®, Whipped Cream and Sprinkles in a Chocolate Covered Mug with Snickers® Pieces and Rainbow Sprinkles
**Chocolate Rocky Road** $19
Chocolate Ice Cream with Walnuts, Marshmallow and Chocolate Chip Pieces topped with a Chocolate covered Marshmallow glazed donut and a Rocky Road in a Chocolate Covered Mug with Crushed Walnuts

**Caramel Sugar Daddy Cheesecake** $20
Vanilla Ice Cream with Cheesecake Pieces and Caramel Sauce, Whipped Cream and a slice of NY Style Cheesecake, a piece of Sugar Daddy® candy and a Rainbow Lollipop in a Chocolate Covered Mug with Crushed Graham Crackers

**Twinkie Dinkie Milkshake** $19
Vanilla Ice Cream with Twinkie Pieces served in a mug covered in White Chocolate with Gum Balls then topped with Marshmallow Fluff, Rainbow Rock Candy, Whipped Cream, Sprinkles and a Twinkie

**Bacon Cheeseburger Milkshake** $20
Strawberry Ice Cream drizzled with Strawberry Sauce and topped with Whipped Cream, a Mini Cheeseburger, Candy Bacon Strip, Pretzels and M&Ms® in a Chocolate Covered Mug with Pretzel Pieces and M&Ms® candy

**Campfire Spiked S’mores Milkshake** $29
Chocolate & Coffee Ice Cream with Espresso, Toasted Marshmallow Syrup, Virginia Black Whiskey, topped with an Insane 7 Layer S'Mores Cookie served inside a Dark Chocolate Covered Mug with Gold Graham Cracker Cookie Pieces

*No Substitutions

This drink contains alcohol. Must be 21 or older
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 serves 2

The Red Velvet

$395 serves 4
$295 (Without Champagne)

Chocolate Gold
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 (serves up to 6)
### Premium Chocolate Fondues

**Signature Dippers and Toppings:**

*Brownie Bites, Homemade Marshmallows, Gummi Bears, Bananas and Fresh Strawberries*

**The Signature Sugar Factory Fondue**
Your choice of White, Milk or Dark Chocolate Fondue served with our Signature Dippers and Toppings

$26 serves 2 / $39 serves 4

#### Hazelnut
A combination of Hazelnut Praline and Premium Milk Chocolate Fondue served with Toasted Hazelnuts and our Signature Dippers and Toppings

$29 serves 2

#### Peanut Butter
A combination of Creamy Peanut Butter and Premium Milk Chocolate Fondue served with Toasted Peanuts and our Signature Dippers and Toppings

$29 serves 2

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

$29 serves 2

### Additional Fondue Treats

$3

- 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
HOT CHOCOLATE

**Classic Rich Hot Chocolate** $10
A blend of Milk and Dark Chocolate topped with Whipped Cream and Dark Chocolate Shavings

**S’Mores Hot Chocolate** $11
Rich Hot Chocolate topped with Toasted Marshmallows, Whipped Cream and Crumbled Graham Crackers

**Banana Hot Chocolate** $11
Classic Hot Chocolate infused with Banana and topped with Whipped Cream, Chocolate Shavings and Banana Chips

**Red Velvet Hot Chocolate** $11
A Rich Dark Chocolate topped with Whipped Cream, Shaved Red Velvet Cake and a spoonful of Cream Cheese Icing

**FROSTY HOT CHOCOLATE**

**Classic Frosty Hot Chocolate** $12
Rich Velvety Hot Chocolate blended with Ice, Dark Chocolate and Vanilla Beans and topped with Whipped Cream and Dark Chocolate Shavings

**Peanut Butter Frosty Hot Chocolate** $12
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 Frosty Hot Chocolate** $12
Melted White Chocolate blended with Ice and Coconut and topped with Whipped Cream and Coconut Flakes
The Classic $15
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 $17
Giant Scoops of Strawberry, Chocolate, Vanilla Ice Cream with Caramelized Bananas, Strawberry Preserves and Chocolate Malt Balls topped with Candied Pineapple Sauce, Caramel Sauce, Pure Melted Chocolate, Whipped Cream, Toasted Walnuts and Powdered Sugar with a Cherry on Top! Serves 2 People.

Red Velvet $17
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 $17
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 $17
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 $17
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, Reese’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 serves 12
Farm Fresh Eggs Your Way $14
Two Eggs Any Style, Served with Applewood Smoked Bacon or Country Sausage Links

Grilled NY Strip Steak & Eggs $25
Herb Marinated NY Strip with Two Eggs Your Way served with Bearnaise Sauce

Four Cheese Omelet $17
Three Farm Fresh Eggs, Mozzarella, Aged Cheddar, Provolone, Brie, Tomatoes and Fresh Herbs

Spinach & Egg White Omelet $17
Fluffy Egg Whites, Onions, Tomatoes, Crimini Mushrooms, Basil and Parsley served with you choice of Home Fries or Fresh Fruit

Ham & Cheese Omelet $17
Three Farm Fresh Eggs, Baked Ham, Cheddar Cheese, Onions, Tomatoes and Fresh Herbs

Veggie Omelet $15
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 $17
Three Farm Fresh Eggs, Baked Ham, Aged Cheddar and Fresh Herbs

Smoked Salmon Omelet $21
Alaskan Smoked Salmon, Asparagus, Roasted Yukon Gold Potatoes and Chives served with Dill Crème Fraiche

The Sugar Factory Eggs Benedict $18
Two Poached Farm Fresh Eggs, Canadian Bacon, Parmesan and Grilled Asparagus over Scalloped Potatoes and topped with Homemade Hollandaise

Manhattan Eggs Benedict $19
Two Poached Farm Fresh Eggs with Wild Alaskan Smoked Salmon and Grilled Asparagus over Scalloped Potatoes, topped with Fresh Herb Hollandaise and served with Home Fries

Fried Egg Sandwich $16
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

Smoked Salmon Croissant $19
Thinly Sliced Wild Alaskan Smoked Salmon, Chive Cream Cheese Spread and Arugula on a Toasted Buttery Croissant served with Home Fries

Available Daily until 4 pm

SIDES & FRESHLY BAKED GOODIES

Applewood Smoked Bacon $7
Grilled Ham $7
Grilled Country Sausage $7
Home Fries $7

Bowl of Fresh Berries $7
Flakey Buttery Croissant $6
Toasted Bagel with Cream Cheese $6

EGGS BENEDICT & BREAKFAST SANDWICHES

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

*This item can be cooked to order. 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.*
The Carlos* $6
Piping Hot Espresso topped with Whipped Cream and Cocoa Powder

Chocolate Cappuccino $9
Served with Steamed Milk Chocolate topped with Chocolate Shavings and served with Mini Chocolate Chip Cookies

The Sugar Factory Cappuccino $9
Served with Steamed White Chocolate Milk and topped with Whipped Cream and Chocolate Shavings

Mochaccino $9
Served with Pure Melted Dark Chocolate topped with Whipped Cream, Crushed Malt Balls and Dark Chocolate Shavings

Vanilla Bean Latte $11
Served with Vanilla Syrup and Steamed Milk topped with Whipped Cream, Coffee & Cream Espresso Beans and Raw Sugar Crystals

Hazelnut Latte $13
Served with Hazelnut Syrup and Steamed Milk topped with Whipped Cream and Hazelnut Crunch

Crème Brulee Latte $13
Served with Caramel Sauce, Vanilla Syrup and steamed Half & Half topped with Whipped Cream and a baked Caramel Drizzle Sculpture

Caramel Macchiato $13
Served with Caramel Sauce, Steamed Milk and Raw Sugar Crystals topped with Foam and Caramel Drizzle (Whipped Cream available upon request)

Toasted Smores Latte $13
Served with Steamed Milk, Chocolate Sauce and Toasted Marshmallow Syrup topped with Whipped Cream, Toasted Marshmallow, Graham Cracker Crumbles and drizzled with Chocolate. Served with a Graham Cracker Cookie

Amaretto Mochaccino $16
Served with Pure Melted Chocolate and Amaretto Liqueur topped with Whipped Cream and Dark Chocolate Shavings

Bailey’s Mochaccino $16
Served with Pure Melted Chocolate and Bailey’s Irish Cream topped with Whipped Cream, Caramel Sauce and Dark Chocolate Shavings

All beverages made with a Double Shot of Espresso, with the exception of*

“Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. Please inform your server if you have a medical condition or food allergy.”