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.

LOLLIPPOP 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!

OCEAN BLUE
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!
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.
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 gummy 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
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.

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!

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!
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 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!
**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.
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.

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.

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.

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.
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!
CHOCOLATE MARTINIS
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.

GERMAN CHOCOLATE CAKE
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.
Pancakes & Waffles

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

Sugar Factory’s Pancake Stack $12
Three Buttermilk Pancakes, Served with Candied Pecans, Whipped Butter and Warm Maple Syrup

Red Velvet Pancakes $14
Three Fluffy Pancakes, White Chocolate Chunk, Orange Zest, Whipped Cream and Warm Maple Syrup

Nutella Chocolate Chip Pancakes $14
Three Buttermilk Pancakes topped with Melted Hazelnut Chocolate, Whipped Cream and served with Warm Maple Syrup

Gigantic Buttermilk Banana Walnut Pancake $14
Loaded with Sliced Bananas, Toasted Walnuts, Cinnamon-Sugar and Whipped Cream served with Warm Maple Syrup

Blueberry-Lemon Pancakes $14
Three Fluffy Pancakes loaded with Lemon Zest Sugar and Blueberries served with Warm Maple Syrup

Berries and Cream Waffles $15
Two Warm Waffles topped with Fresh Raspberries, Strawberries, Blueberries, Lemon Zest and Whipped Cream

Apple Pie Waffles $14
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 $11
Two Warm Waffles brushed with Melted Butter, sprinkled with Powdered Sugar and topped with Whipped Cream (add a scoop of Ice Cream for $3)

Angels in Heaven Waffles $13
Two Warm Waffles topped with Fresh Strawberries, Blueberries, Milk Chocolate Chunks and Toffee Bananas (add a scoop of Ice Cream for $3)

Banana-Split Waffles $13
Two Warm Waffles Topped with Fresh Bananas, Strawberries, Melted Chocolate Sauce and Crunchy Chocolate Hazelnut Bits served with Vanilla Ice Cream

Country Fried Chicken and Waffles $25
Buttermilk Fried Chicken served over Two Classic Waffles with White Cheddar-Maple Mornay Sauce
Traditional French Toast $13
Thick Sliced Brioche, Sprinkled with Powdered Sugar and Cinnamon.
Served with Whipped Butter and Warm Maple Syrup

Chocolate Decadence French Toast $15
Dark Chocolate Brioche covered in Juicy Strawberries

Strawberry Brioche French Toast $15
Smothered with Fresh Mixed Berries and Whipped Cream
served with Warm Maple Syrup

Chocolate, Chocolate, Chocolate Crêpe $15
Stuffed with Melted White, Milk, and Dark Chocolate Chunks and topped with Whipped Cream, Chocolate Ice Cream and Chocolate Crunchies

S’Mores Crêpe $15
Filled with Toasted Marshmallows, Crushed Graham Crackers and Melted Chocolate Chunks topped with Vanilla Ice Cream

Nutella Crêpe $15
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 $15
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 $15
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 $15
Topped with Marinated Blueberries, Strawberries, Raspberries, Blackberries, Raspberry Sauce, Whipped Cream and Lemon Zest
(add a scoop of Ice Cream for $3)

Crêpes Suzette $17
Topped With House Made Orange Marmalade, Vanilla Ice Cream, Orange And Lemon Zest
**SUGAR FACTORY APPETIZERS**

- **Chicken Fingers** $11  
  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

- **Bruschetta** v $9  
  Tomato, Basil, Extra Virgin Olive Oil, Roasted Garlic and Parmesan on a Grilled Baguette with a Balsamic Glaze

- **Popcorn Shrimp** $15  
  Delicately Battered Shrimp served with Marinara Sauce

- **Buttermilk Onion Rings** $9  
  Served with Chipotle Ranch Dressing

- **Baked Brie Wrapped in Puff Pastry** $14  
  Served with Apricot Jam, Apple Slices and a Warm Toasted Baguette

- **Fried Macaroni & Cheese Pops** $12  
  Homemade Macaroni and Cheese, Battered and Deep Fried and served with Creamy Tomato-Herb Sauce

- **Cheese Platter** $24  
  Imported and Domestic Cheeses with Quince Paste, Baguette and Fresh Fruit

**SOUPS & SALADS**

- **Classic French Onion** $9  
  Rich Beef Broth, Caramelized Onions, and a Gruyere Crouton

- **The Sugar Factory Wedge** v $16  
  Crisp Iceberg Lettuce, Red Onions and Applewood Smoked Bacon garnished with Chives with Blue Cheese Dressing

- **Tuscan Tuna Salad** $16  
  White Beans, White Tuna, Arugula, Celery and Red Onions with Lemon Herb Vinaigrette

- **Garbage Salad** $16  
  Romaine, Tomatoes, Cucumbers, Avocado, Salami, Pepperoni, Mozzarella, Provolone and Croutons with Lemon Herb Vinaigrette

- **Mixed Greens** v $9  
  Farm Fresh Field Greens, Basil, Tomatoes, Cucumbers with Balsamic Vinaigrette

- **Chinese Chicken Salad** v $16  
  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 $15  
  Romaine Hearts, Chilled Cucumbers, Sliced Red Onions, Diced Tomatoes, Greek Olives and Feta Cheese Tossed with Lemon-Herb Vinaigrette  
  (Add Diced Chicken Breast $6, or add Sautéed Shrimp $8)

- **Caesar Salad** $12  
  Romaine Hearts, Shaved Parmesan Cheese and Black Pepper Croutons with Creamy Caesar Dressing  
  (Add Diced Chicken Breast $6, or add Sautéed Shrimp $8)

- **Tomato Mozzarella Salad** $16  
  Fresh Buffalo Mozzarella Di Campana served with Fresh Basil and Raspberry Balsamic Reduction and Sea Salt

- **Sugar Factory Signature Chopped Salad** $18  
  Thiny 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** $22  
  Atlantic Salmon, Shredded Romaine Lettuce, Roasted Red Peppers, Diced Avocado, Mango, Fresh Cilantro and Sherry Vinaigrette

* 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.

SANDWICHES
Served with Hand Cut Fries

**The Sugar Factory Club $16**
Roasted Turkey Breast, Crispy Bacon, Provolone, Cheddar, Shredded Romaine Lettuce, Avocado, Vine Ripened Tomatoes and Herb Mayo on Toasted White Bread

**Grilled Chicken Sandwich $16**
Grilled Chicken Breast, Avocado, Lettuce, Vine Ripened Tomatoes, Crispy Onions, and your choice of Cheese on a Brioche Bun

**Albacore Tuna Melt $16**
Aged Cheddar, Parmesan, Shredded Romaine Lettuce, Vine Ripened Tomato, Mayonnaise, Celery and Diced Pickles served Open Faced on Toasted Rye Bread

**Buffalo Chicken Sandwich $16**
Buttermilk Battered Buffalo Chicken Breast, Shredded Lettuce, Vine Ripened Tomatoes and Celery Aioli on a Brioche Bun

SAVORY CREPES

**Ham & Cheese $17**
Melted Swiss Cheese and Black Forest Ham served with Mixed Greens, Tomato and Balsamic Vinaigrette

**BLT $17**
American Cheese, Tomato, Romaine Hearts and Crispy Bacon Bits, served with Mixed Greens, Tomato and Balsamic Vinaigrette

**Chicken Caesar $17**
Sautéed Chicken, Creamy White Wine Béchamel Sauce served with a Side Caesar Salad

**Grilled Chicken Mushroom $17**
Roasted Mushroom, Creamy Spinach, served with Mixed Greens, Tomato and Balsamic Vinaigrette

**Savory Shrimp $22**
Sautéed Gulf Shrimp, Fresh Spinach, Sun-Dried Tomatoes, Béchamel Sauce and Asiago Cheese served with Mixed Greens, Tomato and Balsamic Vinaigrette

**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."*
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.”

**MONSTER BURGERS**

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

**The Signature Sugar Factory Burger** $16
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** $17
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** $18
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** $18
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

**Down South** $17
Grass Fed Angus Beef topped with Spicy Chili Beans and Mexican Cheese Blend on a Toasted Brioche Bun

**The Big Cheesy** $18
Grass Fed Angus Beef topped with Creamy Mac & Cheese, Smoked Applewood Bacon and served with BBQ Sauce on a Toasted Brioche Bun

**The Signature Sugar Factory Burger**

**The South Beach Flair**

**The Tuscany**

**The Farmer**

**Down South**

**The Big Cheesy**
**MONSTER BURGERS**

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

**The Slappy Sloppy** $16
Grass Fed Angus Ground Beef mixed in a House Made Tomato and Ketchup sauce, Green Bell Peppers, Vidalia Onions and Worcestershire Sauce on a Toasted Brioche Bun

**The Philly** $18
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** $17
Crispy Applewood Bacon, Blue Cheese Crumbles, Sautéed Mushrooms, Crispy Onions and Sugar Factory’s Special Sauce on a Brioche Bun

**Pizza Burger** $17
Melted Mozzarella, Provolone, Marinara Sauce and Crispy Pepperoni on a Brioche Bun

**Ultimate Veggie Burger** $15
Two Grilled Vegetarian Patties with Arugula, Crumbled Feta Cheese, Crispy Onions and Black Olive Mayo on a Brioche Bun

**The All Natural Turkey Burger** $16
A Homemade Turkey Burger with Melted Mozzarella, Grilled Onions, Sautéed Mushrooms and Herb Mayonnaise on a Brioche Bun

**Jalapeno Burger** $18
Char-Grilled Beef Pattie, Jalapenos, Roasted Tomato and Aged Cheddar served on a Brioche Bun with Sugar Factory Sauce

**White Chocolate Burger** $17
Grass Fed Angus Beef topped with Pepper Jack Cheese, Applewood Smoked Bacon, served with a White Chocolate Ganache Brioche Bun and White Chocolate Shavings

**Bordelaise Burger** $18
Melted Swiss Cheese, Sautéed Mushrooms, Roasted Tomatoes, topped with Red Wine and Veal Demi Glace 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** $26
Served with our Signature Butter

**Steak Au Poivre** $27
Served with Brandy Peppercorn Sauce

**Steak Béarnaise** $27
Served with Classic Béarnaise Sauce

**Steak Bordelaise** $27
Topped with Caramelized Onions and served with Red Wine Sauce

**Steak Roquefort** $27
Served with Blue Cheese Sauce

**“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.”**
**ENTREES**

- **Black Angus Filet** $36
  A 6oz Grilled Black Angus Filet with Red Wine Sauce and a side of Yukon Gold Mashed Potatoes

- **Rib Eye Bone In** $48
  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** $32
  A Pan-Seared NY Strip with Creamy Mushroom Brandy Sauce and a side of Yukon Gold Mashed Potatoes

- **Pacific Salmon** $26
  Pan-Roasted Pacific Salmon with Bacon-Herb Vinaigrette and a side of Grilled Asparagus

- **Branzino Provencal** $28
  Pan Seared Skin on Branzino Filet, Served with Virgin Sauce and Grilled Asparagus

- **Fried Seafood Platter** $34
  Battered and Fried Shrimp, Scallops, Calamari and Cod. Served with Tartar and Marinara Sauce and fresh Hand Cut Fries

- **Chicken Paillard** $22
  Grilled Chicken Breast topped with Tomatoes and Lemon-Herb Vinaigrette and served with french Fries

- **Country Fried Chicken** $24
  Crispy Breaded Leg, Thigh and Breast served with Macaroni & Cheese and Homemade Buffalo Sauce

**PASTAS**

- **Rigatoni Marinara** $17
  Rigatoni with Roasted Tomatoes, Garlic, Basil and Parmesan

- **Bolognese Rigatoni** $19
  Rigatoni in a Slow Simmered Ground Beef and Sausage Meat Sauce

- **Extra Virgin Olive Oil and Roasted Garlic Spaghetti** $18
  Spaghetti with Extra Virgin Olive Oil, Fresh Garlic, Parsley and Parmesan

- **Mediterranean Chicken Pappardelle** $19
  Pappardelle with Sun-Dried Tomatoes, Sautéed Artichoke Hearts, Kalamata Olives, Fresh Herbs, Lemon, Extra Virgin Olive Oil, Roasted Garlic and Toasted Pine Nuts

- **Fettuccine Alfredo** $17
  Fresh Garlic, Butter, Cream, Parmesan and Romano Cheese

**SIDES**

- Roasted Mushrooms $6
- Scalloped Potatoes $6
- Hand Cut Fries $6

- Grilled Asparagus $6
- Yukon Gold Mashed Potatoes $6
- Onion Rings $6

- Haricot Verts $6
- Creamed Spinach $6

**Served with Toasted Garlic Bread**

**Add Roasted Chicken $6, Sautéed Shrimp $8 or Grilled Eggplant $6**

**Rigatoni with Roasted Tomatoes, Garlic, Basil and Parmesan**

**Bolognese Rigatoni** $19
Rigatoni in a Slow Simmered Ground Beef and Sausage Meat Sauce

**Extra Virgin Olive Oil and Roasted Garlic Spaghetti** $18
Spaghetti with Extra Virgin Olive Oil, Fresh Garlic, Parsley and Parmesan

**Mediterranean Chicken Pappardelle** $19
Pappardelle with Sun-Dried Tomatoes, Sautéed Artichoke Hearts, Kalamata Olives, Fresh Herbs, Lemon, Extra Virgin Olive Oil, Roasted Garlic and Toasted Pine Nuts

**Fettuccine Alfredo** $17
Fresh Garlic, Butter, Cream, Parmesan and Romano Cheese

- **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.**

**V indicates the item can be prepared Vegan**
DESSERTS

New York-Style Cheesecake $11
Topped with Homemade Strawberry Jam and Fresh Lemon Zest with an Orange Supreme

Key Lime Pie $11
Served with Raspberry Sauce and Whipped Cream

Chocolate Cake $11
Layers of Chocolate Devil’s Food Cake, Dark and Milk Chocolate Mousse topped with Bittersweet Chocolate Fudge Sauce and Chocolate Pearls

White Chocolate Cheesecake $11
Topped with a Fresh Strawberry, Almond Cookie Crumbs and Sweetened Crème Fraîche

Warm Apple Pie $14
Served A La Mode

Carrot Cake $11
Frosted with Toasted Coconut Cream Cheese Icing, topped with Candied Walnuts and drizzled with Pineapple Sauce

Red Velvet Cake $11
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 $11
Chocolate Chip Cookies with your choice of Vanilla Bean or Chocolate Ice Cream and garnished with Chocolate Chips

Bananas Foster $11
White Chocolate Macadamia Nut Cookies with Bananas Foster Ice Cream and garnished with White Chocolate Shavings

Mudslide $11
Double Chocolate Chip Cookies with Coffee Fudge Ice Cream and garnished with Oreo Crumbles

Peanut Butter Cup $11
Peanut Butter Cookies with Chocolate Ice Cream garnished with Chocolate Chips

Strawberry Rainbow $11
Sugar Cookies with Strawberry Ice Cream and garnished with Rainbow Sprinkles

Minty Goodness $11
Double Chocolate Chip Cookies with Mint Chocolate Chip Ice Cream and garnished with Chocolate Shavings

The Brownie $11
Gooey Fudge Brownies sandwiched with Vanilla Ice Cream, Rolled in Candied Walnuts with Hot Fudge Sauce

Rainbow Doughnut Ice Cream Sandwich $11
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** $10
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** $10
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** $10
Vanilla Soft Served Ice Cream blended with Vanilla Sauce and topped with Whipped Cream

**Chocolate** $10
Chocolate Gelato blended with Melted Chocolate Sauce and topped with Whipped Cream and Chocolate Shavings

**Strawberry** $10
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** $10
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** $10
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** $10
Vanilla Soft Serve Ice Cream blended with Raspberry Melba Sauce and Fresh Raspberries and topped with Whipped Cream and German Raspberry Gummies

**The Barbie** $10
Vanilla Soft Serve Ice Cream and Strawberry Gelato blended with Marshmallow Fluff and topped with Whipped Cream and Pink Rock Candy Crumbles

**The Snowflake** $10
Vanilla Soft Serve Ice Cream and Coconut Gelato topped with Whipped Cream and Coconut Flakes
Chocolate Rocky Road $17
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 $18
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 $18
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 $18
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
Nutella Banana Milkshake $17
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 $17
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 $18
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 $17
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
OLD FASHIONED SUNDAES FOR TWO

The Classic $13
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 $15
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 $14
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 $14
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 $15
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 $14
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
Classic Rich Hot Chocolate $9
A blend of Milk and Dark Chocolate topped with Whipped Cream and Dark Chocolate Shavings

Banana Hot Chocolate $10
Classic Hot Chocolate infused with Banana and topped with Whipped Cream, Chocolate Shavings and Banana Chips

Coconut Hot Chocolate $10
Classic Hot Chocolate infused with Grated Coconut and topped with Whipped Cream and Freeze Dried Pineapple

Red Velvet Hot Chocolate $10
A Rich Dark Chocolate topped with Whipped Cream, Shaved Red Velvet Cake and a spoonful of Cream Cheese Icing

S’Mores Hot Chocolate $10
Rich Hot Chocolate topped with Toasted Marshmallows, Whipped Cream and Crumbled Graham Crackers

Classic Frosty Hot Chocolate $10
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 $10
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 $10
Melted White Chocolate blended with Ice and Coconut and topped with Whipped Cream and Coconut Flakes
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

$24 serves 2 / $38 serves 4

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

$28 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

$28 serves 2

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

$28 serves 2

Additional Fondue Treats
$2

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 tableside 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**
Complimented by a bottle of Veuve Clicquot, Rosé, NV

**$395 serves 4**

**$295 (Without Champagne)**

**Chocolate Gold**
A Gold Coated Dark Chocolate Truffle melted tableside 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)**
**WEEKEND BRUNCH**  
*Available Daily until 4 pm*

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

**Farm Fresh Eggs Your Way** $12  
Two Eggs Any Style, Served with  
Applewood Smoked Bacon or  
Country Sausage Links

**Grilled NY Strip Steak & Eggs** $22  
Herb Marinated NY Strip with  
Two Eggs Your Way served with  
Béarnaise Sauce

**Four Cheese Omelet** $15  
Three Farm Fresh Eggs, Mozzarella,  
Aged Cheddar, Provolone, Brie,  
Tomatoes and Fresh Herbs

**Spinach & Egg White Omelet** $15  
Fluffy Egg Whites, Onions, Tomatoes,  
Crimini Mushrooms, Basil and Parsley  
served with your choice of Home Fries  
or Fresh Fruit

**Ham & Cheese Omelet** $15  
Three Farm Fresh Eggs, Baked Ham,  
Cheddar Cheese, Onions, Tomatoes  
and Fresh Herbs

**Veggie Omelet** $13  
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** $15  
Three Farm Fresh Eggs, Baked Ham,  
Aged Cheddar and Fresh Herbs

**Smoked Salmon Omelet** $18  
Alaskan Smoked Salmon, Asparagus,  
Roasted Yukon Gold Potatoes and Chives  
served with Dill Crème Fraiche

**Bagel and Corned Beef** $17  
A freshly baked Bagel topped with thinly sliced Corned Beef and a Fried Egg  
served with Homemade Breakfast Potatoes

**SIDES & FRESHLY BAKED GOODIES**

- Applewood Smoked Bacon $6  
- Grilled Ham $7  
- Grilled Country Sausage $6  
- Home Fries $6  
- Bowl of Fresh Berries $7  
- Flakey Buttery Croissant $6  
- Toasted Bagel with Cream Cheese $6

**EGGS BENEDICT & BREAKFAST SANDWICHES**

**The Sugar Factory Eggs Benedict** $17  
Two Poached Farm Fresh Eggs, Canadian Bacon, Parmesan and Grilled Asparagus  
over Scalloped Potatoes and topped with Homemade Hollandaise

**Manhattan Eggs Benedict** $17  
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** $15  
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** $14  
Sliced Black Forrest Ham and Aged Cheddar  
on a Toasted Butter Croissant  
served with Home Fries

**Smoked Salmon Croissant** $18  
Thiny Sliced Wild Alaskan Smoked Salmon, Chive Cream Cheese Spread and  
Arugula on a Toasted Butter Croissant  
served with Home Fries

**Notes:** **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.”**
COFFEE

The Carlos $5
Piping Hot Espresso topped with Whipped Cream and Cocoa Powder

Chocolate Cappuccino $8
A Double Shot of Espresso with Steamed Milk Chocolate topped with Chocolate Shavings and served with Mini Chocolate Chip Cookies

The Sugar Factory Cappuccino $8
A Double Shot of Espresso with Steamed White Chocolate milk and topped with Whipped Cream and Chocolate Shavings

Mochaccino $9
A Double Shot of Espresso with Pure Melted Dark Chocolate topped with Whipped Cream, Crushed Malt Balls and Dark Chocolate Shavings

Amaretto Mochaccino $16
A Double Shot of Espresso with Pure Melted Chocolate and Amaretto Liqueur topped with Whipped Cream and Dark Chocolate Shavings

Bailey’s Mochaccino $16
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

$6
We proudly serve Red Bull and Sugar Free Red Bull. Mix with your favorite spirit or enjoy it by itself.
sugar®

American Brasserie

835 Washington St. ● New York, NY 10014 ● (212) 414-8700
www.sugarfactory.com
Facebook: fb.com/sugarfactoryBrand ● Twitter: @SugarFactory ● Instagram: @TheSugarFactory