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.

**White Chocolate**

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.

**S’mores**

A lovely medley of coconut, chocolate and nuts will make you think we melted a candy bar straight into your glass.

**Coconut Chocolate Bar**

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CHOCOLATE MARTINIS
Sugar Factory Signature Drinks
(Also available without alcohol)

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.

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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.

PEANUT BUTTER CUP
A celebration of one of the most well-known duets, the always tempting combo of peanut butter and chocolate lives up to the legend 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.

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MILK CHOCOLATE DIPPED COCKTAILS

CHOCOLATE MUDSLIDE MARTINI
Garnished with chocolate shavings, a chocolate drizzle and a milk chocolate rim, this creamy blend of vodka, Kahlua, and Bailey’s Irish cream will exceed your chocolate expectations.

CHOCOLATE POPPIN’ MARTINI
Get it poppin’ with our mix of Godiva chocolate liqueur & vanilla vodka. We dipped the glass in milk chocolate and fun red pop rocks to keep your taste buds entertained.

FROZEN SPIKED HOT CHOCOLATE
Who doesn’t like spiked hot chocolate? This mix of chocolate ice cream, whipped chocolate vodka, and frozen hot chocolate is sure to keep you smiling. If not, our giant gummy bear, whipped cream and milk chocolate dip on this chocolate treat should!

FROZEN CHOCOLATE MOCHA SIPPER
Treat yourself to this creamy concoction of chocolate ice cream, vodka, espresso, chocolate vodka and caramel sauce. Garnished with a milk chocolate dip, whipped cream and a cherry on top.

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WHITE CHOCOLATE DIPPED COCKTAILS

WHITE CHOCOLATE PEPPERMINT MARTINI
This fun martini is a mix of vanilla vodka, peppermint schnapps, white chocolate liqueur and cream. We completed this delicious drink with a mini candy cane and dipped the glass in white chocolate.

CHOCOLATE BLACK & WHITE ESPRESSO MARTINI
If you love chocolate with espresso, this blend of Amaretto, Kahlúa, espresso and cream is a must have. We dipped it in half white chocolate and dark chocolate and added chocolate coffee beans too!

FROZEN WHITE CHOCOLATE ROCK CANDY GRASSHOPPER
This minty dessert cocktail is made with vanilla ice cream, crème de cacao, vodka, crème de mint, and cream. We added a white chocolate dip and topped it with whipped cream and green rock candy!

WHITE CHOCOLATE FOXY LADY
Who’s that lady? Our Foxy Lady is made of Rose Champagne and is decorated with a white chocolate dip and pink white chocolate shavings.

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WHITE CHOCOLATE DIPPED COCKTAILS

WHITE CHOCOLATE WHITE RUSSIAN
We dipped our White Russian in white chocolate and sprinkled it with cocoa powder for another layer of sweet delight!

WHITE CHOCOLATE MANHATTAN STRAIGHT UP
Take a whisky and chocolate adventure and try this tasty concoction of whisky and sweet vermouth. You’ll love the white chocolate dip we paired with the whisky!

PEACH HONEY SANGRIA
Enjoy our refreshing sangria made with Sauvignon Blanc, peach schnapps, honey, peaches and lemon. Garnished with a slice of orange, strawberry, and lemon with a white chocolate dip.

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CHOCOLATE LOLLIPOP MAI-TAI

This classic Tahitian delight is served in a dark chocolate dipped glass and a fun unicorn lollipop!

FROZEN CHOCOLADA

Our menu wouldn’t be complete without a chocolate Pina Colada! We made this bright drink with a dark chocolate dip, vanilla ice cream, coconut rum, pineapple juice, and coco lopcz. Topped with a chocolate covered pineapple, whipped cream and a cherry on top.

DARK CHOCOLATE BERRY SANGRIA

Enjoy our refreshing sangria made with St-Germain, ginger liqueur, white cranberry juice, sauvignon blanc and cointreau. Garnished with raspberries, blueberries and strawberries with a dark chocolate dip.

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DARK CHOCOLATE DIPPED COCKTAILS

FROZEN CHOCOLATE BACON S’MORES

This decadent drink is a creamy blend of chocolate ice cream, vanilla vodka, Baileys, vodka, marshmallow, and graham cracker liqueur. We didn’t stop there and dipped the glass in dark chocolate, added a toasted marshmallow, whipped cream, crushed bacon and graham cracker dust! You’re welcome.

FROZEN CHOCOLATE SPICED COFFEE (VIRGIN)

We upgraded this coffee drink with chocolate ice cream, espresso, nutmeg, cinnamon and cream. We added a dark chocolate dip, whipped cream and gummy bears for extra flavors!

FROZEN CHOCOLATE KAHHLUA

Our fabulous pairing of chocolate and Kahlua includes chocolate ice cream, vodka, Kahlua, chocolate and cream. We added a dark chocolate dip with decorative chocolate shavings and whipped cream for your pleasure.

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Marshmallow Rocky Road Turtle Pizza $17
Marshmallow Fluff, Chocolate Brownie Chunks, Toasted Marshmallows, Caramel Drizzle, Chocolate Drizzle, Peanut Butter Chips, Chocolate Chips and Walnuts

Reese’s Pieces $17
Chocolate Dough, Peanut Butter Buckeye Cream, Reese’s Pieces, Brownie Bites, Pretzels, Chocolate Sauce

Nutella $17
Nutella, Sliced Strawberries, Bananas, Chocolate Shavings

Weekly Pizza Special
Chef’s Sweet Pizza Feature of the Week

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New York Style Margarita $14
San Marzano Tomatoes, Parmesan Reggiano,
Buratta, Fresh Basil, Olive Oil
Add Pepperoni $3    Add Sausage $3

BBQ Chicken $15
Char-grilled Chicken Breast, Smoked BBQ Sauce,
Pickled Red Onions, Fresh Cilantro
and Melted Monterey Jack Cheese

Meatball Pizza $16
Topped with Sliced Meatballs, Roasted San Marzano Tomatoes,
Shredded Mozzarella, Fresh Mozzarella, and Shaved Parmesan
with Fresh Basil and Olive Oil

Weekly Pizza Special
Chef’s Pizza Feature of the Week

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**Bites & Boards**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Truffle Fries</strong> $8</td>
<td></td>
<td>Sea Salt, Parmesan, Parsley</td>
</tr>
<tr>
<td><strong>Chicken Satay</strong> $16</td>
<td></td>
<td>Grilled Chicken Skewers Served On A Bed Of Asian Salad And Topped With Peanut Sauce And Crumbles</td>
</tr>
<tr>
<td><strong>Cheese Board</strong> $24</td>
<td></td>
<td>Our Daily Cheese Selections Served With Seasonal Preserves, Grapes, Berries, Grilled Rustic Bread</td>
</tr>
<tr>
<td><strong>Bruschetta</strong> $10</td>
<td></td>
<td>Tomato, Basil, Extra Virgin Olive Oil, Roasted Garlic And Parmesan On A Grilled Baguette With A Balsamic Glaze</td>
</tr>
<tr>
<td><strong>Charcuterie Board</strong> $24</td>
<td></td>
<td>Our Daily Selection Of Cured Meats Or Grilled Sausage, House-Made Country Pate, Cornichons, Seven Grain Mustard And Grilled Rustic Bread</td>
</tr>
<tr>
<td><strong>Artisan Cheese Fondue</strong> $15</td>
<td></td>
<td>Slow Melted Aged Vermont White Cheddar, Wisconsin Gruyere, Beaufort, And Parmesan Reggiano Served With Green Apple And Toasted Baguette</td>
</tr>
<tr>
<td><strong>Popcorn Shrimp</strong> $16</td>
<td></td>
<td>Delicately Battered Shrimp Served With Chipotle Aioli</td>
</tr>
<tr>
<td><strong>Smashed Avocado Dip</strong> $12</td>
<td></td>
<td>Toasted Baguette</td>
</tr>
<tr>
<td><strong>Hummus &amp; Grilled Flatbread</strong> $13</td>
<td></td>
<td>Olives, Red Onions, Basil, Lemon, Extra Virgin Olive Oil</td>
</tr>
<tr>
<td><strong>Rainbow Sliders</strong> $24</td>
<td></td>
<td>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</td>
</tr>
</tbody>
</table>

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S’mores Crêpe $16
Filled with Toasted Marshmallows, Crushed Graham Crackers and Melted Chocolate Chunks topped with Vanilla Ice Cream

Crêpe Chocolate Nutella $15
Nutella filled Crepe, Topped with Milk Chocolate Hazelnut Crunchies, Melted Milk Chocolate Chunks and Fresh Whipped Cream

Strawberries Jubilée $15
Fresh Strawberries, Vanilla Bean, Kirsch Flambé

Chocolate Bananas Foster $15
Chocolate Gelato, Caramel, Bananas, Butter, Spiced Rum Flambé, Dark Chocolate Shavings

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)

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DESSERT MENU

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

Red Velvet Cake $11
Frosted with Hand Whipped Vanilla Bean Cream Cheese Icing topped with White Chocolate Curls and drizzled with Raspberry Sauce

Fried Ice Cream and Oreo Cookie $12
A Giant scoop of Fried Ice Cream, Fried Oreo® Cookies in a Vanilla Bean Batter served on a Bed of Strawberry Sauce and Fresh Strawberries topped with Chocolate Sauce, Powdered Sugar and Whipped Cream

Turtle Cheesecake $13
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

Chocolate Sampler Tower $24
Mini Versions of Your Favorite Chocolate Treats! Chocolate Mousse Cakes, Oreo® Crusted White Chocolate Cheesecake Pops, Chocolate Chip Cookies, Double Chocolate Ice Cream Sandwiches, Chocolate Candies and Nuts, Dark Chocolate Dipped Strawberries

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PREMIUM CHOCOLATE FONDUES

Signature Dippers and Toppings:
Brownie Bites, Homemade Marshmallows, Gummi Bears, White Chocolate Bread, Bananas, Fresh Strawberries and Buttery Lemon Pound Cake

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

$24 for 2/ $38 for 4

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

$28 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

$28 for 2

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

$28 for 2

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Additional Fondue Treats $2

Rice Krispie Bites  Cheesecake Chunks
Toasted Peanuts  Toasted Hazelnuts
Gummi Bears  Chocolate Chip Cookie Bites
Red Velvet Cake  Chocolate Shavings
          Pretzel Twists
          Toasted Walnuts
          Chocolate Sprinkles
          Toasted Coconut
          White Chocolate Bread
          Peanut Butter Cookie Bites
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 for 2

The Red Velvet
Complimented by a bottle of Veuve Clicquot, Rosé, NV
$395 for 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 Dom Perignon
and a Glass of Remy Martin Louis XIII

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)

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