EATS, SWEET & TREATS

A 20% Service Charge Will Be Added To Parties of 5 or More
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.
THE DRAKE

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!
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!
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!
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!
Turn up the fire with this sweet and spicy infusion of Voli Vodka with fresh pineapple juice, jalapeño 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!
Sugar Factory Signature Drinks
(Also available without alcohol)

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)

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.
Sugar Factory Signature Drinks
(Also available without alcohol)

**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!
**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.

**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.

**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)

**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.
Sugar Factory Signature Drinks
(Also available without alcohol)

**CHOCOLATE MARTINIS**

**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.

**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

Classic Waffle $11.95
Two Warm Waffles dusted with Powdered Sugar and topped with Whipped Cream and Served with Warm Maple Syrup

Sugar Factory Pancake Stack $11.95
Three Buttermilk Pancakes served with Candied Pecans, Whipped Butter and Warm Maple Syrup

Banana-Split Waffle $12.95
Warm Waffle Topped with Fresh Bananas, Strawberries, Melted Chocolate Sauce and Crunchy Chocolate Hazelnut Bits served with Vanilla Ice Cream

Red Velvet Pancakes $11.95
Three Fluffy Pancakes, White Chocolate Chunks, Orange Zest, Whipped Cream and Warm Maple Syrup

Nutella Chocolate Chip Pancakes $11.95
Three Buttermilk Pancakes topped with Melted Hazelnut Chocolate, Whipped Cream and served with Warm Maple Syrup

Berries and Cream Waffle $12.95
Two Warm Waffles topped with Fresh Raspberries, Strawberries, Blueberries, Lemon Zest and Whipped Cream

Half Fried Chicken and Waffles $21.95
Buttermilk Fried Chicken served over our Classic Waffle with Whipped Butter, White Cheddar-Maple Mornay Sauce and Warm Maple Syrup

Add Mixed Berries $2, Add Chocolate Chips $2,
Add Candied Pecans $2, Add Scoop Vanilla Ice Cream $3

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Traditional French Toast $14.95
Thick Sliced Brioche, Sprinkled with Powdered Sugar and Cinnamon,
Served with Whipped Butter and Warm Maple Syrup

Chocolate Decadence French Toast $15.95
Dark Chocolate Brioche covered in Juicy Strawberries

Strawberry Brioche French Toast $15.95
Smothered with Fresh Mixed Berries and Whipped Cream
Served with Whipped Butter and Warm Maple Syrup

S’mores Crêpe $15.95
Filled with Toasted Marshmallows, Crushed Graham Crackers and
Melted Chocolate Shavings

Nutella Crêpe $15.95
Filled with Nutella and topped with Milk Chocolate Hazelnut Crunchies,
Melted Milk Chocolate Chunks and Whipped Cream

Banana Split Crêpe $15.95
Topped with Brownie Chunks, Bananas, Strawberries, Hot Fudge,
Caramel Sauce and Whipped Cream

Fresh Mixed Berry Crêpe $15.95
Topped with Marinated Blueberries, Strawberries, Raspberries, Blackberries,
Raspberry Sauce, Whipped Cream and Lemon Zest

Crème Brulee Crepe $16.95
Stuffed with Vanilla Custard and Citrus Segments, Topped with a Caramelized Crust
and drizzled with a Citrus Compote

Add Mixed Berries $2, Add Chocolate Chips $2,
Add Candied Pecans $2, Add Scoop Vanilla Ice Cream $3

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**SUGAR FACTORY APPETIZERS**

**Beer Battered Onion Rings** $8.95
Served with Chipotle Ranch Dressing & Barbecue Sauce

**Chicken Fingers** $9.95
Crispy Chicken Served with Classic Ranch Sauce

**Fried Macaroni & Cheese Pops** $10.95
Homemade Macaroni and Cheese, Battered and Deep Fried and served with Creamy Tomato-Herb Sauce

**Buffalo Chicken Wings** $11.95
Crispy Fried Chicken Wings drenched in Buffalo Sauce and Topped with Fresh Bleu Cheese Crumbles and Chives, served with Bleu Cheese Dressing

**Spinach Artichoke Dip** $13.95
Baked Spinach, Artichoke and Cheese Dip served with Rainbow Tortilla Chips

**Calamari Fritti** $14.95
Fried Calamari served with Marinara Sauce and Ranch Dressing

**Grilled Mini Burgers** $14.95
Five Angus Sliders and Melted American Cheese on a Toasted Brioche Roll topped with Lettuce, Tomato, Crispy Onions and Sugar Factory’s Special Sauce

**Four Cheese Flatbread** $11.95
Parmesan, Mozzarella, Goat and Fontina Cheeses with Basil Pesto

**Italian Sausage Flatbread** $11.95
Marinara, Giardiniera and Shredded Mozzarella

**Mushroom Flatbread** $11.95
Caramelized Onions, Baby Arugula, Shredded Gouda, Tetrazzini Sauce

**Pepperoni Flatbread** $12.95
Shredded Mozzarella, Sliced Tomatoes and Parmesan

**Buffalo Chicken Eggrolls** $12.95
Four Eggrolls filled with Shredded Buffalo Chicken, Black Beans, Mixed Peppers, Cream Cheese, Wonton, Served with Jalapeño-Ranch Dressing

**Sugar Factory Rainbow Sliders** $16.95
Our Classic Mini Burgers served on colorful buns Served with American Cheese, Crispy Onions, Lettuce, Tomato and Our Signature Sauce. Accompanied by a complimentary duck to take home

* indicates the item can be prepared Vegetarian

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**SOUPS & SALADS**

**Classic French Onion** $5.95
Rich Beef Broth, Caramelized Onions, and a Gruyere Crouton

**Soup of the Day** $5.95

**The Sugar Factory Wedge** $9.95
Crisp Iceberg Lettuce, Red Onions, Cherry Tomatoes, Hard-boiled Egg and Nueske's Bacon garnished with Chives with Blue Cheese Dressing

**Garbage Salad** $17.95
Romaine, Tomatoes, Cucumbers, Avocado, Salami, Pepperoni, Mozzarella, Provolone and Croutons with Lemon Herb Vinaigrette

**Mixed Greens** $6.95
Farm Fresh Field Greens, Basil, Tomatoes, Julienned Carrots and Red Peppers, Hearts of Palm, Cucumbers with Balsamic Vinaigrette

**Chinese Chicken Salad** $17.95
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** $11.95
Romaine Hearts, Chilled Cucumbers, Sliced Red Onions, Diced Tomatoes, Greek Olives and Feta Cheese Tossed with Lemon-Herb Vinaigrette

**Caesar Salad** $9.95
Romaine Hearts, Shaved Parmesan Cheese and Black Pepper Croutons Served with Creamy Caesar Dressing

**Sugar Factory Signature Chopped Salad** $17.95
Thinly Chopped Romaine Lettuce and Iceberg Lettuce tossed with Diced Tomatoes, Cucumbers, Beans, Red Onions, Fresh Cilantro, Kalamata Olives, Avocado, Tortilla Chips, Bleu Cheese Crumbles and Citrus Dressing

**Salmon Salad** $21.95
Atlantic Salmon, Shredded Romaine Lettuce, Roasted Red Peppers, Diced Avocado, Mango, Fresh Cilantro and Sherry Vinaigrette

*Add Diced Chicken $6, Add Shrimp $12, Add Salmon $8, Add Skirt Steak $12*

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**Sandwiches**

*Served with Hand Cut Fries*

**The Sugar Factory Club** $12.95
- Roasted Turkey Breast, Crispy Bacon, Provolone, Cheddar, Lettuce, Avocado, Vine Ripened Tomatoes and Herb Mayo
- Served on Toasted White Bread

**Buffalo Chicken Sandwich** $13.95
- Buttermilk Battered Buffalo Chicken Breast, Shredded Lettuce, Vine Ripened Tomatoes, Onion Strings, and Ranch Dressing
- Served on a Brioche Bun

**Grilled Chicken Sandwich** $13.95
- Grilled Chicken Breast, Avocado, Lettuce, Vine Ripened Tomatoes, Crispy Onions, and your choice of Cheese on a Brioche Bun

**Grilled Four Cheese Sandwich** $13.95
- Provolone, Cheddar, Gruyere, Parmesan and Tomato Bacon Jam
- Grilled to Perfection on Classic White Bread

**Smoked Brisket Sandwich** $14.95
- 12-Hour Hickory-smoked Brisket, Homemade Barbecue Sauce, Cheddar Cheese, Onion Strings, Horseradish Creme, Beefsteak Tomato, Served on French Bread with Side of Coleslaw

**Savory Crêpes**

**Ham & Cheese** $12.95
- Melted Swiss Cheese and Black Forest Ham served with Mixed Greens, Tomato and Balsamic Vinaigrette

**Buffalo Chicken Sandwich** $13.95
- Sautéed Chicken, Creamy White Wine Béchamel Sauce served with a Side Caesar Salad

**Ham & Cheese** $12.95
- Sautéed Gulf Shrimp, Fresh Spinach, Sun-Dried Tomatoes, Béchamel Sauce and Asiago Cheese served with Mixed Greens, Tomato and Balsamic Vinaigrette

**Grilled Chicken Mushroom** $12.95
- Roasted Mushroom, Creamy Spinach, served with Mixed Greens, Tomato and Balsamic Vinaigrette

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MONSTER BURGERS

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

The Signature Sugar Factory Burger $17
Grass Fed Angus Beef, Shredded Lettuce, Tomatoes, Pickles, Crispy Onions, Sugar Factory Sauce with choice of Cheese on a Toasted Brioche Bun

The Farmer $19
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 Tuscany $19
Grass Fed Angus Beef topped with Fresh Mozzarella, Crispy Pancetta, Roasted Peppers and finished with a Balsamic Reduction on a Toasted Brioche Bun

The Big Cheesy $19
Grass Fed Angus Beef topped with Creamy Mac & Cheese, Smoked Applewood Bacon and served with BBQ Sauce on a Toasted Brioche Bun

The South Beach Flair $18
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 Philly $19
Sliced Grass fed Angus Steak Paillard topped with Caramelized Onions, Mushrooms and Melted Cheddar Sauce, Served on a Toasted Brioche Bun

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BURGERS

Hand Made with Grass Fed Angus Beef and served with Signature Fries and Pickles

The Classic $12.95
Lettuce, Tomato, Onion on a Toasted Brioche Bun

Add Cheese $1 each
Choice of American, Cheddar, Provolone, Swiss, Brie, White Cheddar, Crumbled Bleu, Merkt's, Gouda, Mozzarella, Goat Cheese

Add Toppings $2 each
Avocado, Bacon, Fried Egg, Jalapeño, Onion Strings, Grilled Onions, Sautéed Mushrooms

Blue Cheese 🍇 Bacon Burger 🍗 $13.95
Crispy Applewood Bacon, Blue Cheese Crumbles, Sautéed Mushrooms, Crispy Onions and Sugar Factory’s Special Sauce on a Brioche Bun

Ultimate Veggie Burger 🍗 $13.95
Two Grilled Vegetarian Patties with Arugula, Crumbled Feta Cheese, Crispy Onions and Black Olive Mayo on a Brioche Bun

Jalapeño Burger 🍗 $13.95 🍗
Char-Grilled Beef Pattie, Jalapeños, Roasted Tomato and Aged Cheddar served on a Brioche Bun with Sugar Factory Sauce

White Chocolate Burger 🍗 🍗 $16.95 🍗
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 🍗 $13.95 🍗
A Homemade Turkey Burger with Melted Mozzarella, 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 $24.95 🍗
Served with our Signature Butter

Steak Au Poivre $24.95 🍗
Served with Brandy Peppercorn Sauce

Steak Béarnaise $24.95 🍗
Served with Classic Béarnaise Sauce

Steak Bordelaise $24.95 🍗
Topped with Caramelized Onions and served with Red Wine Sauce

Steak Roquefort $24.95 🍗
Served with Blue Cheese Sauce

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Add Cheese $1 each
Choice of American, Cheddar, Provolone, Swiss, Brie, White Cheddar, Crumbled Bleu, Merkt's, Gouda, Mozzarella, Goat Cheese

Add Toppings $2 each
Avocado, Bacon, Fried Egg, Jalapeño, Onion Strings, Grilled Onions, Sautéed Mushrooms

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Black Angus Filet & Lobster Tail (Market price) *
An 8oz Grilled Black Angus Filet and Fresh Baked Maine Lobster Tail served with Warm Melted Butter and Choice of Side

Black Angus Filet $26.95 *
A 8oz Grilled Black Angus Filet with Beef Au Jus and Choice of Side

Rib Eye Bone In $43.95 *
Prime 18 oz Rib Eye Bone in, Marinated in fresh herbs and Pan-Seared to perfection with Beef Au Jus and Choice of Side

NY Strip $26.96 *
A Pan-Seared NY Strip with Creamy Mushroom Brandy Sauce and Choice of Side

Pacific Salmon $21.95 *
Pan-Roasted Pacific Salmon with Lemon Butter, Capers and Cherry Tomatoes and Choice of Side

Chicken Parmesan $22.95
Breaded Chicken Breast topped with Melted Mozzarella served with Rigatoni Marinara

Country Fried Chicken $18.95
Crispy Buttermilk Battered Fried Chicken served with Macaroni & Cheese and Choice of Honey or Buffalo Sauce

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PASTAS

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

Rigatoni Marinara $14.95
Rigatoni with Roasted Tomatoes, Garlic, Basil and Parmesan

Fettuccine Alfredo $14.95
Fresh Garlic, Butter, Cream, Parmesan and Romano Cheese, Baguette

Mediterranean Chicken Pappardelle $18.95
Pappardelle with Sun-Dried Tomatoes, Sautéed Artichoke Hearts, Kalamata Olives, Fresh Herbs, Lemon, Extra Virgin Olive Oil, Roasted Garlic and Toasted Pine Nuts

Spaghetti and Meatballs $15.95
Spaghetti with Marinara or Extra Virgin Olive Oil, Fresh Roasted Garlic, Parsley and Parmesan Cheese

SUGAR FACTORY SIDES

Roasted Mushrooms $5
Hand Cut Fries $5
Grilled Asparagus $5
Yukon Gold Mashed Potatoes $5
Onion Rings $5
Haricot Verts $5
Creamed Spinach $5
Scalloped Potatoes $5

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DESSERTS

New York-Style Cheesecake $11.95
Topped with Homemade Strawberry Jam and
Fresh Lemon Zest with an Orange Supreme

Signature Chocolate Cake $18.95
Seven Layers of Chocolate Devil's Food
Cake, Dark and Milk Chocolate Mousse
topped with Bittersweet Chocolate Fudge
Sauce and Chocolate Pearls

Red Velvet Cake $11.95
Frosted with Hand Whipped Vanilla Bean
Cream Cheese Icing topped with White
Chocolate Curls and drizzled with
Raspberry Sauce

Turtle Cheesecake $11.95
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

Fried Ice Cream and
Oreo® Cookie $11.95
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

GOURMET ICE CREAM SANDWICHES

The Classic $11.95
Chocolate Chip Cookies with your choice
of Vanilla Bean or Chocolate Ice Cream and
garnished with Chocolate Chips

Bananas Foster $11.95
White Chocolate Macadamia Nut Cookies
with Vanilla Ice Cream and Caramelized
Bananas garnished with
White Chocolate Shavings

Mudslide $11.95
Double Chocolate Chip Cookies with
Coffee Fudge Ice Cream and garnished with
Oreo® Crumbles

The Brownie $11.95
Gooey Fudge Brownies sandwich Vanilla
Ice Cream. Rolled in Candied Walnuts with
Hot Fudge Sauce

Peanut Butter Cup $11.95
Peanut Butter Cookies with Chocolate Ice
Cream garnished with Chocolate Chips

Rainbow Doughnut
Ice Cream Sandwich $11.95
Rainbow Doughnut with Cookies n' Cream,
Chocolate Ice Cream, Fudge and Raspberry
Sauce topped with Whipped Cream, Oreo®
Cookie Crumbs and Fresh Raspberries

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

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

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

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

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INSANE MILKSHAKES

**Nutella Banana Milkshake** $17.95
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** $17.95
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** $17.95
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** $17.95
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

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INSANE MILKSHAKES

Chocolate Rocky Road $17.95
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 $17.95
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 $17.95
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 $17.95
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 Smores Milkshake $28
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

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SUPER FUN PREMIUM FONDUES

72 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 Dom Perignon and a Glass of 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)

“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.”
The Signature Sugar Factory Fondue
Your choice of Milk, Dark Chocolate, Hazelnut Chocolate, Peanut Butter Chocolate or Rocky Road Chocolate Fondue
Served with our Signature Dippers and Toppings
Starting at $24 serves 2/ $38 serves 4

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

CHOCOLATE CHOICES:
Classic Milk
Classic Dark
Hazelnut +$4
A combination of Hazelnut Praline and Premium Milk Chocolate Fondue
served with Toasted Hazelnuts

Peanut Butter +$4
A combination of Creamy Peanut Butter and Premium Milk Chocolate Fondue
served with Toasted Peanuts

Rocky Road +$4
A combination of Homemade Marshmallows and Premium Milk Chocolate fondue
served with Toasted Walnuts

ADDITIONAL DIPPERS & TOPPINGS
+$2 Each
Rice Krispies® 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
Red Velvet Bites
Peanut Butter
HOT CHOCOLATE

Classic Rich Hot Chocolate $8.95
A blend of Milk and Dark Chocolate topped with Whipped Cream and Dark Chocolate Shavings

S’Mores Hot Chocolate $9.95
Rich Hot Chocolate topped with Toasted Marshmallows, Whipped Cream and Crumbled Graham Crackers

Banana Hot Chocolate $9.95
Classic Hot Chocolate infused with Banana and topped with Whipped Cream, Chocolate Shavings and Banana Chips

Red Velvet Hot Chocolate $9.95
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 $9.95
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 $9.95
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 Frosty Hot Chocolate $9.95
Melted White Chocolate blended with Ice and Coconut and topped with Whipped Cream and Coconut Flakes
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

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**MANHATTAN EGGS BENEDICT** $17.95
Two Poached Farm Fresh Eggs with Wild Alaskan Smoked Salmon and Grilled Asparagus over English Muffin, topped with Fresh Herb Hollandaise and served with Home Fries

**HAMBURGER CROISSANT** $14.95
Sliced Black Forest Ham and Aged Cheddar on a Toasted Butterly Croissant served with Home Fries

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**EGGS BENEDICT & BREAKFAST SANDWICHES**
Served with Homemade Hashbrowns

**THE SUGAR FACTORY EGGS BENEDICT** $14.95
Two Poached Farm Fresh Eggs, Canadian Bacon, Parmesan and Grilled Asparagus over English Muffin and topped with Homemade Hollandaise

**MANHATTAN EGGS BENEDICT** $17.95
Two Poached Farm Fresh Eggs with Wild Alaskan Smoked Salmon and Grilled Asparagus over English Muffin, topped with Fresh Herb Hollandaise and served with Home Fries

**HAMBURGER CROISSANT** $14.95
Sliced Black Forest Ham and Aged Cheddar on a Toasted Butterly Croissant served with Home Fries

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**SIDES & FRESHLY BAKED GOODIES** $5.95 each

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

**EGGS & OMELETS**
Served with Homemade Hashbrowns and White, Wheat or Rye Toast.

**FARM FRESH EGGS YOUR WAY** $12.95
Two Eggs Any Style, Served with Applewood Smoked Bacon or Country Sausage Links

**VEGGIE OMELET** $13.95
Three Farm Fresh Eggs, Aged Cheddar, Fresh Herbs, Crimini Mushrooms, Onions, Tomatoes, Green and Red Bell Peppers, Asparagus and Spinach

**FOUR CHEESE OMELET** $13.95
Three Farm Fresh Eggs, Mozzarella, Aged Cheddar, Provolone, Brie, Tomatoes and Fresh Herbs

**SPINACH & EGG WHITE OMELET** $14.95
Fluffy Egg Whites, Onions, Tomatoes, Crimini Mushrooms, Basil and Parsley

**SMOKED SALMON OMELET** $15.95
Thinly Sliced Wild Alaskan Smoked Salmon, Asparagus, Roasted Yukon Gold Potatoes and Chives served with Dill Crème Fraîche

**GRILLED NY STRIP STEAK & EGGS** $18.95
Herb Marinated NY Strip with Two Eggs Your Way served with Béarnaise Sauce

**SIDE NOTES**

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

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The Carlos® $6.95
Piping Hot Espresso topped with Whipped Cream and Cocoa Powder

Chocolate Cappuccino $8.95
Served with Steamed Milk Chocolate topped with Chocolate Shavings and served with Mini Chocolate Chip Cookies

The Sugar Factory Cappuccino $8.95
Served with Steamed White Chocolate Milk and topped with Whipped Cream and Chocolate Shavings

Mochaccino $8.95
Served with Pure Melted Dark Chocolate topped with Whipped Cream, Crushed Malt Balls and Dark Chocolate Shavings

Vanilla Bean Latte $9.95
Served with Vanilla Syrup and Steamed Milk topped with Whipped Cream, Coffee & Cream Espresso Beans and Raw Sugar Crystals

Hazelnut Latte $9.95
Served with Hazelnut Syrup and Steamed Milk topped with Whipped Cream and Hazelnut Crunch

Crème Brulee Latte $10.95
Served with Caramel Sauce, Vanilla Syrup and steamed Half & Half topped with Whipped Cream and a baked Caramel Drizzle Sculpture

Caramel Macchiato $10.95
Served with Caramel Sauce, Steamed Milk and Raw Sugar Crystals topped with Foam and Caramel Drizzle (Whipped Cream available upon request)

Toasted S’mores Latte $10.95
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 13.95
Served with Pure Melted Chocolate and Amaretto Liqueur topped with Whipped Cream and Dark Chocolate Shavings

Bailey’s Mochaccino $13.95
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*”

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