sugar®
FACTORY
American Brasserie

EATS, SWEETS & TREATS

1010 MIDTOWN

1080 Peachtree St NE • Suite 11 • Atlanta, Georgia 30309
www.sugarfactory.com
Facebook: fb.com/sugarfactoryBrand • Twitter: @SugarFactory • Instagram: TheSugarFactory

18% Gratuity automatically added to parties of 6 or more

We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food production staff is trained on the severity of food allergies. We label items with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, shell fish, wheat, milk, cheese, cassia, and products that cause other common food allergies. If you have any type of food allergy, please refrain from eating our products.
GOBLETS $36
Sugar Factory Signature Drinks
(Also available without alcohol $26)
*Glass Not Included

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.

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THE WATERMELON PATCH
(MELONCITO 305)
It's summer all year long with this refreshing blend of Voli Vodka, fresh watermelon, fresh lemon, and citrus soda. Topped with a mountain of gummy sour watermelon slices. Designed and tasted by Pitbull

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FUZZY PEACH PENGUIN MANGO
(THE TONGUE TWISTER)

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

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HOT & WILD SPICY 305 PINEAPPLE
(ESTO ESTA DE PINA)
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

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THE DRAKE

This Drake approved peach cocktail, is a sweet mix of Virginia Black Whiskey, peach puree, sweet tea with Sour Patch peaches and a burst of strawberry lemonade cotton candy!

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**VIRGINIA STRAWBERRY LEMONADE**

Stay fresh with smooth Virginia Black Whiskey blended with peach schnapps, fresh lemonade, and strawberry. Candy garnishes classic lemonheads, gummy strawberries, and candy lemon fruit slices, tops off our delicious version of a strawberry lemonade.

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COCONUTS GONE BANANAS

Gone bananas over this delicious blend of coconut, banana, pineapple, and citrus, mixed with Virginia Black Whiskey, garnished with gummy coconut slices and two giant gummy bananas!

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White Gummi

You can’t help but play with your food when you order this fresh and fruity rum-peach based cocktail. It will be as much fun to drink as it is to fish out the worms!

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RASPBERRY WATERMELON MOJITO
Escape the heat with this tart and tasty favorite. Made with delicious fruit juices and silver rum topped with watermelon candy and fresh mint leaves. It will cool you off in style!

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OCEAN BLUE
Adventure awaits in the deep blue sea. You’ll be reminded of the ocean nearby when you see all the sharks swimming in this Hpnotiq cocktail!
GOBLET S $36
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MAI TAI

We bring this Tahitian delight to you via warm tropical trade winds. Fresh orange and pineapple juices are blended to perfection with both coconut and light rum topped with a float of dark rum. This luscious libation will make the Tiki gods smile.

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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.

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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!

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

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MARTINIS $15
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BUBBA BUBBA GUM
You will be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We get you started as we garnish this beauty with a ribbon of 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!

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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 $13
Sugar Factory Signature Drinks
(Also available without alcohol)

PEACE, LOVE & HARMONIE
We make this enchanting margarita with Hnnotiq 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.

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COCKTAILS $13
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SEXUAL CHOCOLATE
Nothing is 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.

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CHOCOLATE MARTINIS $15

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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.

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CHOCOLATE MARTINIS $15
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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 $15

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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!

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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 mouthwatering martini.

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

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**SUGAR FACTORY APPETIZERS**

**Basket of Fries** $5  
Delicious and fried to perfection

**Guacamole** $12  
House made tortilla chips

**Buttermilk Onion Rings** $11  
Chipotle mayo dipping sauce

**Chicken Fingers** $10  
Crispy chicken served with classic ranch sauce

**Fried Macaroni & Cheese Pops** $11  
Homemade macaroni and cheese breaded and deep fried served with creamy marinara basil sauce

**Quesadillas** $12  
Street quesadillas, Oaxaca cheese guacamole, and pico de gallo (add chicken $6, shrimp $8 or steak $12)

**Buffalo Chicken Wings** $12  
Tossed in buffalo sauce, topped with green onions, celery sticks served with ranch dressing

**Meatballs** $11  
Housemade Italian meatballs baked and simmered in marinara sauce topped with shaved Parmesan and toasted breadcrumbs

**House Made Spinach Artichoke Dip** $12  
Melted mozzarella and Parmesan cheese served with warm tortilla chips

**Beer Battered Calamari** $15  
Served with marinara sauce

**Popcorn Shrimp** $14  
Delicately battered shrimp served with marinara sauce

**Grilled Mini Burgers** $14  
Three angus sliders, pickles and melted American cheese on a toasted brioche roll topped with Sugar Factory’s special sauce

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**Sugar Factory Rainbow Sliders** $25  
Our classic sliders served on colorful buns with American cheese pickles, crispy onions, and our signature sauce. Accompanied by a complimentary duck to take home

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**Sampler Platter** $23  
Buttermilk onion rings, crispy chicken fingers, buffalo wings and mac & cheese pops served with dipping sauces

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SOUPS & SALADS

**Tomato Bisque** $9
Creamy tomato soup, served with garlic Parmesan toast

**Classic French Onion** $8
Rich beef broth, caramelized onions, and a Swiss cheese crouton

**Mixed Greens Salad** $10
Red onions, basil, tomatoes, cucumbers with balsamic vinaigrette
(add sliced chicken breast $6, sautéed shrimp $8, steak $12)

**Caesar Salad** $12
Romaine hearts, shaved Parmesan cheese, brioche croutons, Parmesan crostini with creamy Caesar dressing (add sliced chicken breast $6, sautéed shrimp $8, steak $12)

**Chopped Salad** $12
Romaine lettuce tossed with diced tomatoes, cucumbers, celery, avocado, white beans, cheddar cheese, basil, herbed croutons, lemon vinaigrette
(add sliced chicken breast $6, sautéed shrimp $8, steak $12)

**Chinese Chicken Salad** $16
Shredded cabbage, julienned carrots, water chestnuts, green onions, basil, toasted sesame seeds, roasted peanuts, cilantro, and crispy wontons with ginger sesame dressing

* **Pan Roasted Salmon Salad** $24
Slowly cooked Ōra King salmon filet cooked medium, chopped romaine hearts, avocado, mango, cucumbers, roasted bell peppers, red onions, cilantro, basil, toasted pine nuts, lemon vinaigrette

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**SANDWICHES**

*Served with Signature Fries*

*Grilled Cheese Sandwich* $10
Artisan white bread, aged cheddar cheese griddled
golden brown, served with creamy marinara
(add soup $5)

*The Sugar Factory Club* $14
Roasted turkey breast, crispy applewood bacon, provolone
cheddar, romaine lettuce, pickles, avocado, vine-ripened tomatoes
and herb mayo on toasted artisan white bread

*Grilled Chicken Breast Sandwich* $14
All natural slow roasted chicken breast, melted
Swiss cheese, sliced avocado, romaine lettuce, sliced tomato
and herb mayo, served on a toasted French baguette

*Buffalo Chicken Sandwich* $15
Crispy breaded chicken breast tossed in
buffalo sauce, shredded romaine lettuce, vine-ripened
tomatoes, and herb mayo on a brioche bun

*Prime New York Steak Sandwich* $22
Seared and thinly sliced prime New York steak with sautéed onions
and mushrooms, on a toasted baguette, topped with melted
provolone and parmesan cheese, mustard aioli and
served with roasted onion broth

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The Signature Sugar Factory Burger $14
8 oz Certified Black Angus beef, shredded lettuce, tomato, pickles, crispy onions, Sugar Factory sauce with cheddar cheese on a toasted brioche bun

The Big Cheesy $17
8 oz Certified Black Angus beef, topped with creamy mac & cheese, tomato, shredded lettuce, pickles, American cheese, applewood bacon served with BBQ sauce on a toasted brioche bun

Donut Burger $18
8 oz Certified Black Angus beef, sandwiched between a freshly made glazed donut, topped with a grilled cheese sandwich, pepper jack cheese, applewood bacon and dusted with powdered sugar

Waffle Breakfast Burger $19
8 oz Certified Black Angus beef, classic vanilla bean waffle, fried egg, melted cheddar cheese, hash brown, country sausage, applewood bacon and gravy served with warm maple syrup

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California Veggie Burger $15
All natural vegan patty, melted provolone cheese, sliced avocado, lettuce tomato, crispy onions, and herb mayo served on a toasted brioche bun

Turkey Melt Burger $14
All natural turkey burger, lettuce, tomato, pickle, topped with roasted turkey, Swiss and cheddar cheese, mushrooms, sautéed onions, crispy onions, and sugar factory sauce served on a toasted bun

Blue Cheese Bacon Burger $15
8 oz Certified Black Angus beef, crispy applewood bacon, lettuce, tomato pickles, blue cheese crumbles, sautéed mushrooms, caramelized onions Sugar Factory sauce, and crispy onions on a toasted brioche bun

The South Beach Flair $17
8 oz Certified Black Angus beef, with chipotle mayonnaise, lettuce, tomato pickles, pepper jack cheese, and chimichurri topped with sweet plantains on a toasted brioche bun, served with extra plantains on the side

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18% Gratuity automatically added to parties of 6 or more
PASTAS

Served with Toasted Garlic Bread

**Fettuccine Alfredo** $15
Garlic, butter, cream, Parmesan and romano cheese
(add lobster tail MP)

**Chicken Alfredo** $20
Garlic, butter, cream, Parmesan and romano cheese
(add shrimp $8 or lobster MP)

**Shrimp Alfredo** $22
Garlic, butter, cream, Parmesan and romano cheese
(add chicken $6 or lobster MP)

**Spaghetti Marinara** $14
Shaved Parmesan, garlic bread, basil
(add chicken $6, shrimp $8, or lobster MP)

**Spaghetti and Meatballs** $17
Spaghetti with marinara, roasted garlic, parsley, and Parmesan cheese

SUGAR FACTORY GRILL & ENTREES

**Fish and Chips** $20
Beer battered cod fish served with signature fries, tartar sauce, and lemon

**Chicken Parmesan** $20
All natural chicken breast, breaded and served with our spaghetti marinara, melted mozzarella, Parmesan and basil

**Fish Tacos** $20
Three corn tortillas, beer battered cod, chipotle slaw served with limes, homemade tortilla chips, and guacamole

**Chicken and Waffles** $22
Buttermilk fried chicken served over our classic vanilla bean waffle with whipped butter and warm maple syrup

**Brick Chicken** $22
All-natural chicken breast, slow roasted and basted with thyme and garlic, served with Yukon Gold mashed potatoes, green beans, almonds, and lemon-herb sauce

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SUGAR FACTORY GRILL & ENTREES

New York Strip Steak Frites $25
Buckhead prime beef, pan roasted with garlic and thyme green beans almandine, and signature fries

*Pan Roasted Ora King Salmon $27
Slow roasted salmon filet, Yukon Gold mashed potatoes grilled asparagus, and bacon herb sauce

12 oz NY Strip $28
12 oz Grilled Buckhead prime New York Strip, Yukon Gold mashed potatoes, green beans almandine, and Café de Paris butter

8 oz Black Angus Filet $32
8 oz Grilled Buckhead prime filet mignon served with Yukon Gold mashed potatoes, green beans almandine, and Café de Paris butter

Black Angus Filet & Lobster Surf and Turf
8 oz Buckhead prime filet and fresh baked lobster tail, warm melted butter, Yukon Gold mashed potatoes, and green beans almandine (market price)

SUGAR FACTORY SIDES

Signature Fries v $5
Grilled Asparagus v $7
Yukon Gold Mashed Potatoes v $6

Onion Rings v $6
Green Bean Almandine v $6
Plantains v $7
Macaroni & Cheese v $6

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

**Eggs**

*Egg whites available*

**Farm Fresh Eggs Your Way** $12
Two eggs any style, with your choice of applewood smoked bacon or country sausage links, and hash browns

**Sugar Factory Omelet** $14
Three farm fresh eggs, diced ham, aged cheddar, onions peppers, parsley and chives, and hash browns

**Veggie Omelet** $12
Three farm fresh eggs, aged cheddar, parsley and chives, crimini mushrooms onions, tomatoes, green peppers, asparagus, spinach, and hash browns

**The Sugar Factory Eggs Benedict** $15
Two poached farm fresh eggs, Canadian bacon, and grilled asparagus topped with homemade hollandaise, and hash browns

**Manhattan Eggs Benedict** $16
Two poached farm fresh eggs with wild Alaskan smoked salmon and grilled asparagus topped with herb hollandaise, and hash browns

**Donut Burger** $20
8 oz Certified Black Angus beef, sandwiched between a freshly made glazed donut topped with a grilled cheese sandwich, pepper jack cheese, signature fries bacon, and dusted with powdered sugar

**Waffle Breakfast Burger** $20
8 oz Certified Black Angus beef, classic vanilla bean waffle, fried egg melted cheddar cheese, hash brown, country sausage, applewood bacon signature fries, and gravy served with warm maple syrup

**Grilled NY Strip Steak & Eggs** $20
6 oz. Buckhead prime NY Strip with two eggs your way your choice of toast and hash browns

**Sides & Freshly Baked Goodies**

**Applewood Smoked Bacon** $6
**Grilled Ham** $6
**Grilled Country Sausage** $6
**Hash Browns** $5

**Toasted English Muffin with Butter or Jam** $8
**Avocado Toast** $9
**Bowl of Berries** $9

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PANCAKES, WAFFLES, & FRENCH TOAST
Served with warm maple syrup, whipped cream, and whipped butter
add ice cream $3
Classic Waffle $13
Warm waffle brushed with melted butter and sprinkled with powdered sugar
Traditional French Toast $13
Thick sliced brioche, sprinkled with powdered sugar and cinnamon
Sugar Factory’s Pancake Stack $13
Three buttermilk pancakes dusted with powder sugar

choose any two toppings

SAUCES
Nutella
Raspberry
White Chocolate
Strawberry
Chocolate
FRUITS
Strawberries
Blackberries
Blueberries
Raspberries
Bananas
TREATS
M&M’S®
Brownie Bites
Chocolate Chip Cookie
Reese’s Pieces Chunks
Oreo™ Crumbles

SUGAR FACTORY FAVORITES

Strawberry Brioche French Toast $15
Stuffed with strawberry cream cheese, topped with mixed berries and whipped cream, warm maple syrup
Nutella Crêpe $15
Filled with Nutella and topped with roasted hazelnuts, drizzled with more Nutella, powdered sugar, sliced strawberries, and whipped cream
(add bananas $2, ice cream $3)
Banana Split Crêpe $16
Caramel filled crêpe with brûléed bananas, sliced strawberries, chocolate sauce brownie chunks, chocolate pearls, topped with whipped cream (add ice cream $3)
Angels in Heaven Waffle $16
Warm waffle topped with strawberries, blueberries, raspberries dark chocolate sauce, dark chocolate chunks, powdered sugar, and whipped cream
(add ice cream $3)
Fried Chicken and Waffles $22
Buttermilk fried chicken served over our classic vanilla bean waffle with whipped butter and warm maple syrup

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OLD FASHIONED MILKSHAKES

Vanilla $12
Vanilla ice cream blended with vanilla sauce, served in a caramel swirled mug topped with whipped cream and white chocolate curls

Chocolate $12
Chocolate ice cream blended with melted chocolate sauce, topped with whipped cream and dark chocolate shavings

Strawberry $12
Strawberry ice cream blended with strawberry sauce, topped with whipped cream and white chocolate strawberry shavings

The Barbie $13
Vanilla ice cream and strawberry gelato blended with marshmallow fluff and topped with whipped cream and pink rock candy crumbles

Chocolate Cookie Jar $14
Vanilla ice cream blended with Oreo cookie crumbles, chocolate chips caramel sauce, and pure melted chocolate sauce, topped with Oreo cookies, mini chocolate chips, whipped cream, and drizzled with more caramel sauce

Fluffier Nutter $14
Chocolate ice cream, peanut butter, and marshmallow fluff blended with vanilla sauce and served in a chocolate swirled mug, topped with whipped cream and Reese's peanut butter cup chunks

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INSANE MILKSHAKES

Nutella Banana Milkshake $18
Vanilla ice cream blended with Nutella and banana chunks topped with a chocolate dipped banana, whipped cream, unicorn lollipop candy necklace served in a chocolate covered mug with rainbow sprinkles

Tie Dye Milkshake $18
Vanilla ice cream blended with vanilla sauce served in a chocolate mug with skittles and drizzled with red, blue, green, and yellow ganache topped with whipped cream Pop Rocks®, cotton candy, a candy necklace and rainbow sprinkles

Giggles Snickers Milkshake $18
Cookies & cream ice cream blended with toasted peanuts, topped with a caramel waffle, Snickers®, whipped cream, and sprinkles served in a chocolate covered mug with Snickers® pieces and rainbow sprinkles

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INSANE MILKSHAKES

Caramel Sugar Daddy Cheesecake $18
Vanilla ice cream blended with cheesecake pieces and caramel sauce topped with whipped cream, a slice of NY style cheesecake, Sugar Daddy® candy and a rainbow lollipop served in a chocolate covered mug with crushed graham crackers.

Bacon Cheeseburger Milkshake $18
Strawberry ice cream blended with strawberry sauce and topped with whipped cream, a mini cheeseburger, crispy bacon strip, pretzels, and M&Ms® served in a chocolate covered mug with pretzel pieces and M&Ms® candy.

Chocolate Rocky Road $18
Chocolate ice cream blended with chocolate sauce walnuts, marshmallow, and chocolate chip pieces topped with chocolate covered marshmallows glazed donut, and a rocky road bar served in a chocolate covered mug with crushed walnuts.

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Princess Make A Wish $20
Vanilla ice cream blended with vanilla sauce rainbow sprinkles topped with whipped cream, a marshmallow wheel, white chocolate Kit Kat and a pink frosted cupcake with a birthday candle. Served in a white chocolate mug covered in pink sprinkles

Cookie Monster Make a Wish $20
Cookies and cream ice cream blended with vanilla sauce, topped with whipped cream, blue glazed donut, chocolate chip cookie and a blue frosted cupcake with a birthday candle. Served in chocolate mug with chocolate chip chunks

Campfire Spiked S’mores Milkshake $31
Non-Alcholic $19
Chocolate & coffee ice cream blended with espresso, toasted marshmallow Virginia Black Whiskey, topped with an insane seven layer s’more cookie served on top of a dark chocolate covered mug with Hershey bar chunks, and dusted with graham cracker crumbs & pieces

This drink contains alcohol. Must be 21 or older

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DESSERT MENU

New York Cheesecake $11
Topped with strawberries, blackberries, blueberries, raspberries raspberry sauce and whipped cream

Chocolate Cake $11
Layers of chocolate devil’s food cake, dark chocolate icing with bittersweet chocolate fudge sauce, chocolate curls, chocolate malt ball and whipped cream

Red Velvet Cake $12
Vanilla bean cream cheese icing, white chocolate and raspberry sauces, garnished with strawberry curls and a strawberry on top

Fried Oreo® Cookies and Vanilla Ice Cream $15
Pancake battered Oreo® cookies, fried ice cream, strawberries, strawberry sauce chocolate sauce, powdered sugar, and whipped cream

GOURMET ICE CREAM SANDWICHES

The Classic $12
Chocolate chip cookies with vanilla bean ice cream garnished with chocolate sauce and chocolate chips

Rainbow Doughnut Ice Cream Sandwich $13
Rainbow doughnut with cookies n’ cream, chocolate ice cream, topped with whipped cream, raspberries, Oreo® cookie crumbs, chocolate & raspberry sauces

The Brownie $12
Fudgy brownie sandwich filled with vanilla ice cream, garnished with powdered sugar, toasted walnuts, and chocolate fudge

Oreo® Stuffed Chocolate Chip Cookie Sandwich $16
Cookies and cream ice cream sandwich in between two Oreo® stuffed chocolate chip cookies, topped with whipped cream, Oreo® cookies crumble and drizzled with chocolate sauce

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OLD FASHIONED 
SUNDAES FOR TWO

The Classic $13
Giant scoops of vanilla, chocolate, and strawberry ice cream covered with fudge and topped with sprinkles, whipped cream, and a gummy cherry on top!

Red Velvet $15
Two scoops of vanilla and 1 scoop of strawberry ice cream with red velvet cake chunks, strawberry sauce, strawberry white chocolate curls, white chocolate strawberry shavings, and raspberries topped with whipped cream

Strawberry Cheesecake Overload $15
Three scoops of strawberry ice cream with New York cheesecake chunks and strawberries topped with strawberry sauce, whipped cream, and white chocolate strawberry shavings

Cookie Jar $15
Giant scoops of cookies & cream and cookie dough ice cream topped with caramel sauce, chocolate sauce, whipped cream, crushed Oreo® and homemade chocolate chip cookie chunks

Chocolate Blackout $15
Giant scoops of chocolate ice cream, chocolate chips, chocolate brownie chunks and crunchy chocolate pearls topped with chocolate sauce, whipped cream, dark chocolate shavings, and chocolate sprinkles with a gummy cherry on top!

Banana Split $15
Giant scoops of strawberry, chocolate, vanilla ice cream with strawberries caramelized bananas, and chocolate malt balls topped with chocolate, strawberry and caramel sauce, whipped cream, toasted walnuts, and powdered sugar with a gummy cherry on top!

World Famous Sugar Factory King Kong Sundae $99 serves 12
24 scoops of ice cream covered with dark chocolate, caramel and strawberry sauces, caramelized banana, marshmallows, chocolate chip cookie chunks, a glazed donut, a red velvet cupcake, white chocolate strawberry curls, gummy bears, Reese's Pieces®, Oreo® cookie crumbles, rainbow and chocolate sprinkles, graham cracker crumbles, waffle cones, unicorn pops, candy necklaces and topped off with whipped cream, gummy cherries, and sparklers!

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HOT CHOCOLATE

Classic Rich Hot Chocolate $8
A blend of milk and dark chocolate topped with whipped cream and dark chocolate shavings

S’mores Hot Chocolate $10
Rich hot chocolate topped with toasted marshmallows, whipped cream, and graham cracker crumbs

COFFEE & ESPRESSO

All beverages made with a double shot of espresso, with the exception of*

The Carlos* $6
Piping hot espresso topped with whipped cream and cocoa powder

Chocolate Cappuccino $8
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 $10
Served with vanilla syrup and steamed milk, topped with whipped cream, coffee & cream espresso beans and raw sugar crystals

Hazelnut Latte $11
Served with hazelnut syrup and steamed milk, topped with whipped cream and toasted hazelnuts

Crème Brulee Latte $11
Served with caramel sauce, vanilla bean and steamed half & half topped with whipped cream and a caramel sculpture

Caramel Macchiato $11
Served with caramel sauce, steamed milk, and raw sugar crystals topped with foam and caramel drizzle

Toasted S’mores Latte $11
Served with steamed milk, chocolate sauce, toasted marshmallow syrup, topped with whipped cream, toasted marshmallow, graham cracker crumbs, and drizzled with chocolate

Amaretto Mochaccino $15
Served with pure melted chocolate and amaretto liqueur, topped with whipped cream and dark chocolate shavings

Bailey’s Mochaccino $15
Served with pure melted chocolate and Bailey’s Irish Cream topped with whipped cream, caramel sauce and dark chocolate shavings

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THE SIGNATURE SUGAR FACTORY FONDUE

Signature Dippers and Toppings:
Brownie Bites, Marshmallows, Gummi Bears,
Bananas, Rainbow Donut Bites and Strawberries

$25 serves 2

Additional Fondue Treats $3
Rice Krispie Bites
Graham Cracker
Red Velvet Cake
Cheesecake Chunks
Chocolate Chip Cookie Bites
Oreo Cookies
Pretzel Twists
Toasted Walnuts
Chocolate Sprinkles

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Page 39
SUPER FUN PREMIUM FONDUES
48 Hour Advance Notice Required

Chocolate Silver
A silver coated dark chocolate truffle melted tablesie 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

$151 serves 2

The Red Velvet
A red velvet truffle melted tablesie with pure melted white chocolate. Served with red velvet chocolate bars, red velvet cupcakes, strawberry pearls, white chocolate dipped strawberry pearls, candied violet lollipops, raspberry French macaroons, homemade bon bons, and all the toppings of your choice.
Complimented by a bottle of Veuve Clicquot Rosé, NV

$396 serves 4
$296 (Without Champagne)

Chocolate Gold
A gold coated dark chocolate truffle melted tablesie with dark chocolate. Served with gold chocolate nuggets, gold 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 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)

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