BEER

Budweiser
5% lager st louis mo

Michelob Ultra
4.2% lager st louis mo

Westbrook White Thai
5% witbier charleston sc

Revelry Never Sunny
6.5% hazy ipa charleston sc

Stella Artois
5% lager leuven, belgium

Austin’s Hard Cider
5% dry cider austin tx

Victory Tastykake Koffee Kake Ale
6% blonde ale downington pa

SPARKLING WINE

Mirabello Prosecco
veneto, italy

Los Monteros Cava Brut
cava, spain

Belstar Rosé
valdobbidene, italy
PORT & DESSERT

Kopke Fine Tawny
douro, portugal
Kopke Ruby
douro, portugal
Kopke 10 Year Tawny
douro, portugal

WHITE WINE

Pertico Pinot Grigio
alto adige, italy
ClaudeVal Rosé
pays d'oc, france
Guy Allion Sauvignon Blanc
touraine, france
Bouchon Chardonnay
ca
Urban Riesling
mosel, germany

WHITE WINE
RED WINE

Barbarroso Montepulciano
abruzzo, italy
Gen 5 Cabernet
lodi ca
Tacho Malbec
mendoza, argentina
3 Henry’s Pinot Noir
pays d’oc, france
BTL Schafer Cabernet
napa ca

SPECIALTY COCKTAILS

Espresso Martini
vanilla vodka, espresso liqueur, espresso, simple syrup, cocoa rim
Chocolate Martini
chocolate vodka, creme de cacao, irish cream, half n half
Thin Mint Martini
rumchata, creme de cacao, creme de menthe, half n half
Smoky Paloma
mezcal, maraschino liqueur, agave, lime & grapefruit juice, chili/salt rim
SPECIALITY COCKTAILS

Magnolia Blossom
montenegro, aperol, lemon, grapefruit bitters

Carolina Creamsicle
vanilla vodka, sunshine punch orange cream, orange juice, prosecco float

East Bay Old Fashion
william wolf rye, william wolf pecan, grimball farms smoked pecan, cherry and black walnut bitters, orange peel

HOT COCKTAILS

The Rhody
frangelico, amaretto, jameson, coffee, whipped cream

Irish Coffee
jameson, coffee, raw sugar, whipped cream

Dubliner
latte with irish cream

Affogato & Amaretto
espresso, amaretto, vanilla gelato

Ginger Toddy
ginger bourbon, honey, hot water, lemon

The Scotchman
licor 43, butterscotch schnapps, latte
menu

FROSETTO

Lemon Crush
gin, elderflower liqueur, lemon sorbetto

Strawberry Lemon Frose
rosé, lemon and strawberry sorbetto

Watermelon Margarita
tequila, cointreau, lime juice, watermelon sorbetto

Loco Coco
chocolate vodka, creme de cacao, amaretto, coconut cream sorbetto

Cherry Bomb
captain morgan, lime, black cherry sorbetto

DRUNKEN SHAKES

Death By Chocolate Shake
chocolate vodka, creme de cacao, chocolate gelato

The Resurrection
espresso vodka, espresso, espresso gelato

Caramel Mudslide
caramel vodka, irish cream, espresso liqueur, salted caramel gelato

Tiramisu Shake
espresso liqueur, creme de cacao, mascarpone gelato

Frozen Lemonade
lemon vodka, lemonade, limoncello and vanilla gelato

Irish Goodbye
brandy, six & twenty cream, amaretto gelato

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COFFEE

House Coffee $3
springbok coffee roasters charleston sc

Nitro Cold Brew $6
springbok coffee roasters charleston sc

Shakerato $7
espresso, simple syrup, half and half, shaken and strained

Wide Awake Shake $11
espresso, espresso gelato, whipped cream

Espresso $3.50
double espresso

Cappuccino $5
double espresso with foamed milk, topped with a sprinkle of cinnamon

Cafe Latte $5
double espresso with steamed milk

Chai Latte $5.50
spicy chai with steamed milk

Breve Latte $5.50
double espresso with steamed half & half
menu

COFFEE

Latte Macchiato $5
double espresso poured over steamed milk

Espresso Macchiato $4
a splash of steamed milk poured over a double espresso

Cortado $4
double espresso topped with an equal amount of steamed milk

Cubano $4
double espresso brewed with raw cane sugar

Espresso con Panna $4
double espresso topped with whipped cream

Affogato $7.50
double espresso poured over a scoop of gelato

Americano $5
double espresso with hot water

Cafe au Lait $5
drip coffee topped with steamed milk
COFFEE

Red Eye $5
drip coffee with a double shot of espresso.

Hot Tea $4.50

oliver pluff tea company charleston sc white - green
- english breakfast - masala chai -
hibiscus mint decaf - chamomile decaf

Steamer $3.50
steamed milk with optional flavored syrup

FLAVORS

Add a flavor for $1.50

Vanilla Flavor
Caramel Flavor
Hazelnut Flavor
Cinnamon Flavor
White Chocolate Flavor
SF Vanilla Flavor
SF Caramel Flavor
SF Hazelnut Flavor
JUICE + OTHER

cranberry, orange, pineapple, or grapefruit
Fountain Soda
coke, coke zero, sprite, ginger ale, lemonade
Raspberry Iced Tea $3
add lemonade +$.50
Milk $3.50
whole, almond +$.50, oat +$1
Bottle Still $4
Bottle Sparkling $5
BREAKFAST

Breakfast Sandwich $6
egg, cheddar and english muffin or bagel
sub croissant +$2
sub waffles +$2
choice of bacon or sausage
double egg or meat +$2
Bomboloni $3
fried italian doughnut filled with pastry cream
Waffles $7
two house-made belgian style waffles with butter and syrup
Croissant $5
classic french croissant
Bagel $3
English Muffin $3
Biscotti $6
crispy italian biscuit, rotating flavors
Muffins $6
rotating flavors
Quiche $5
Spinach and Mushroom Quiche
Caprese Quiche
SANDWICHES

Turkey Asiago $12
house-made ciabatta, roasted turkey, asiago cheese, fig jam - no substitutions.

Italian Sandwich $12
house-made ciabatta, genoa salami, capicola, soppressata, provolone, lettuce, tomato, oil, vinegar - no substitutions.

Salami Goat $12
“carmella’s choice” house-made ciabatta, genoa salami, goat cheese, red pepper spread, oil, vinegar - no substitutions.

Southern BLT $12
house-made ciabatta and pimento cheese, lettuce, tomato, bacon - no substitutions.

Roast Beef $12
house-made ciabatta, roast beef, provolone, caramelized onions, horseradish cream - no substitutions.

Caprese Sandwich $12
house-made ciabatta, sliced tomato, marinated mozzarella, balsamic vinegar, and basil aioli - no substitutions

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menu

SANDWICHES

Mortadella and Mozz $12
house-made ciabatta, mortadella, mozzarella, garlic aioli, peppadew relish, olive oil and balsamic vinegar - no substitutions
Chips $2

PIZZA SLICES

Cheese Pizza Slice $5
house-made focaccia crust, tomato sauce, mozzarella
Pepperoni Pizza Slice $6
house-made focaccia crust, tomato sauce, mozzarella, pepperoni
menu

COOKIES

Black Bottom Macaroon $5
a baked coconut macaroon dipped in chocolate.
*gluten free*

Double Stuffed Candy Cookie $6
chocolate chip cookie, reese’s pieces candy, oreo cookie pieces

Ricotta Cookie $6
a light italian cookie baked with ricotta and frangipane, dusted with powdered sugar.

GELATO

Vanilla Gelato $6
Chocolate Gelato $6
Salted Caramel Gelato $6
Mascarpone Gelato $6
Espresso Gelato $6
Limoncello Gelato $6
Blackberry Gelato $6
Amaretto Gelato $6
Milk Shake $8
pick a gelato flavor
menu

SORBETTO

dairy-free, gluten-free
Black Cherry Sorbetto $5
Lemon Sorbetto $5
Peach Sorbetto $5
Pina Colada Sorbetto $5
Strawberry Sorbetto $5
Watermelon Sorbetto $5

CAKES

Cannoli Cake $15
vanilla and chocolate cake with cannoli cream filling and frosting.
Contains gluten, dairy, egg

Chocolate Peanut Butter Cake $15
chocolate brownie base with chocolate cake, and peanut butter/honey filling.
Contains gluten, peanuts, dairy, and eggs

Carrot Cake $15
carrot cake with cream cheese frosting finished with candied pecans.
Contains eggs, dairy, gluten, nuts.

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CAKES

Red Velvet Cake $15
red velvet cake with cream cheese icing.
Contains eggs, dairy, gluten, red 40

Birthday Cake $15
vanilla cake with swiss meringue buttercream and rainbow sprinkles.
Contains gluten, dairy, and eggs

CHEESECAKES

Turtle Cheesecake $12
new york style cheesecake with a graham cracker crust, chocolate ganache and caramel swirl, topped with toasted pecan pieces.
Contains eggs, dairy, gluten, nuts.

DESSERT CUPS

Tiramisu $10
sweetened mascarpone cream, lady fingers dipped in espresso and amaretto liqueur.
Contains Amaretto (Almond) liqueur, gluten, dairy, eggs.
DESSERT CUPS

Banana Pudding $10
layers of banana, vanilla pudding, nilla wafers, and whipped cream.
Contains: eggs, gluten, dairy

PASTRIES

Cannoli $5
sweetened ricotta cheese, chocolate chips, and powdered sugar.
Contains: dairy, gluten.

Gluten Free - Chocolate Mousse Tart $12
chocolate mousse with chocolate ganache in a chocolate tart shell. *Gluten Free*
Contains: eggs, dairy

Gluten-Free - Raspberry Almond Tart $12
frangipane tart with raspberry jam and toasted almonds.
*Gluten Free*
Contains: dairy, nuts, and eggs.

PIES

Key Lime Pie $10
tangy and sweet key lime pie with graham cracker crust.
Contains: eggs, dairy, gluten.

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