

Blue Dahlia

BISTRO

DESSERT

Granna's Bread Pudding a family recipe made with butter rum sauce <i>a la mode</i>	6 2.5
Sweet Vanilla Belgian Waffle whipped cream, powdered sugar, strawberries, Ghiradelli chocolate	6
Flourless Chocolate Cake with raspberry drizzle	6.5
Sorbet Seasonal flavors vegan	5.25
Warm Chocolate Peanut Butter Brownie <i>a la mode</i>	4 2.5
Crème brûlée homemade custard topped with caramelized sugar	7.5
Parisian Macaron <i>choose from:</i> Sea Salt Caramel Chocolate Vanilla Bean Red Velvet Pistachio	2

DESSERT WINE

Tawny Port Graham's PORTUGAL	6
Moscato Bricco Riella ITALY <i>sweet, fresh</i>	6
Prosecco Tiamo ITALY (187ml)	6.5

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We are proud to bring you premium teas from Austin's own Tea Embassy

BLACK, GREEN & WHITE TEAS 3.50

Grand English Breakfast
traditional breakfast tea from Keemun, China, which the English first drank as a breakfast blend in the 1800's

Cream Earl Grey Black Tea
blend of black tea from Sri Lanka, cornflower petals, and natural flavors of vanilla and bergamot

Love Story Tea
romantic blend of black tea with chocolate and rose flavors

Masala Chai
Assam Indian black tea with cardamom, cinnamon, ginger, vanilla

Almond Cookie Green Tea
fragrant organic green tea from China, blended with almonds, chopped coconut

White Cherry
wonderfully fragrant white tea with a strong sour cherry flavor

HERBAL TEAS 3.50

Lemon Lavender
calming and soothing, a natural blend of organically grown lavender, orange peel, lemongrass, lemon myrtle and peppermint

Austin Ambrosia
a beautiful, fruity blend of currants, rose hips, hibiscus, rooibos, blueberries, cherries, orange peel, passion fruit and mango flavors

Soothing Chamomile
Ayurvedic herbal blend of chamomile blossoms, peppermint leaves, yarrow, valerian root, marigold blossoms and lemon balm

Hot Cinnamon Spice
spicy, bold herbal blend of rooibos, cinnamon, orange peel and sweet cloves

all of our herbal teas are naturally caffeine-free