

Something Sweet DESSERT LOUNGE

Be decadent...
the possibilities are sweet!

520 • 881 • 7735

5319 EAST SPEEDWAY • TUCSON, ARIZONA 85712

Something atisfying



ICED TEAS

<i>Regular</i>	1.95*
<i>Passion Fruit</i>	1.95*
<i>Arnold Palmer</i>	1.95*

OREGON CHAI TEA LATTE	3.50
<i>Hot or Iced</i>	

COCOAS

<i>Hot Cocoa</i>	small 2.15
	large 2.95
<i>Mexican Hot Cocoa</i>	3.95
<i>Flavored with cinnamon and dark cocoa</i>	
<i>Turkish Hot Cocoa</i>	4.95
<i>With a double shot of espresso and a hint of orange</i>	

FOUNTAIN SODAS	1.95*
<i>Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Mug Root Beer, Lemonade</i>	

<i>Italian Soda</i>	1.95
<i>Add cream</i>	1.00

COFFEES

<i>Hot or Iced</i>	1.95*
<i>Espresso double shot</i>	2.95
<i>Espresso based drinks</i>	3.95

MILK AND JUICE

<i>Whole, 2%, Skim or Soy Apple or Cranberry</i>	
<i>Sm.....</i>	1.75
<i>Med.....</i>	2.25
<i>Colossal.....</i>	2.95
<i>Flavored Steamer</i>	2.95
<i>Arrowhead Bottled Water</i>75

FLAVORED SYRUPS

<i>Add to any drink</i>	
<i>Monin syrups</i>	50
<i>Hazelnut, Irish Cream, Vanilla, Caramel, Strawberry, Raspberry, Blackberry, Peach, Granny Smith Apple, Blueberry, Watermelon, Guava, Mango, Banana, Pomegranate, Roasted Chestnut, Toasted Almond Mocha, Almond, Chocolate Mint, Mojito Mint</i>	

* **BOTTOMLESS BEVERAGE**

PLEASE ASK YOUR SERVER ABOUT SUGARFREE DESSERTS

Cash and Credit Cards Accepted • Sorry, No Checks

*AN 20% GRATUITY WILL BE ADDED TO ALL TABLES OF 6 OR MORE
AND ALL PERSONS PLAYING GAMES MUST ORDER AN ITEM FROM THE MENU*

WHOLE CAKES & PIES AVAILABLE.

There will be a \$1.00 per person split plate charge.

Hot Teas..... 2.10

ORGANIC GREEN TEA

A combination of three Asian green teas that produces an authentic and delicious brew which is rich in antioxidants and low in caffeine

GREEN EARL GREY TEA

Made from Organic Chinese Sencha and Italian Bergamot, this exciting blend is a hearty pick-me-up

TROPICAL GREEN TEA

An award-winning blend of Dragonwell green tea, Young Hyson and pineapple flavoring

SENCHA GREEN TEA STICK

A blend of delicate green teas accented with jasmine

AÇAÍ GREEN TEA

Sencha, the finest Japanese green tea, is blended with the zingy tastes of raspberries, black currants and açai, a Brazilian berry bursting with antioxidants

ORANGE CHOCOLATE GREEN TEA

A luscious blend of green tea and the taste of chocolate and oranges

WHITE PEAR TEA

A delicate, wonderfully fragrant blend that combines white tea, sweet pears, and natural pear flavor

WHITE POMEGRANATE TEA

Made from the finest white tea, this blend fills your cup with the aroma of fresh-picked pomegranate and a delicate, mellow taste

EARL GREY TEA STICK

A refined blend of black teas traditionally scented with natural Oil of Bergamot

EARL GREY LAVENDER TEA

Ceylon, Oolong and Darjeeling estate tea leaves are lightly flavored with Oil of Bergamot and combined with super blue lavender to create a wonderful, sweet tea

SWEET GINGER PEACH TEA

A flavor-packed blend of fine Ceylon and Assam teas, fresh peach flavoring and ginger root

HIGH TEA STICK

A blend of the finest black teas from around the globe

ENGLISH BREAKFAST TEA

A hearty, robust tea made from the finest quality Ceylon and Assam black teas

BOMBAY CHAI TEA

Rich and exotic, with cinnamon chips, ginger, cloves, nutmeg and full-leaf Assam tea

DRAGON EYE OOLONG TEA

This smooth, well-rounded elixir blends smoky Chinese oolong with safflower, peach and apricots

Caffeine Free

GOLDEN CHAMOMILE HERBAL TEA

A delicious blend of whole chamomile flowers, marigold flowers and peppermint leaf

CHAMOMILE HERBAL TEA STICK

A relaxing blend of chamomile and cinnamon, with a hint of apple

SOUTHERN MINT HERBAL TEA

A refreshing pick-me-up made from whole mint leaves

MINT MEDLEY HERBAL TEA STICK

Refreshing and naturally sweet, with a touch of citrus and ginger

SWEET GINGER PEACH DECAF TEA

A flavor-packed blend of fine Ceylon and Assam teas, fresh peach flavoring and ginger root

ENGLISH BREAKFAST DECAF TEA

This very British blend can be enjoyed any time of the day

HONEYBUSH Caramel Dessert Tea

The South African herb, rooibos provides a sweet and fitting conclusion to any meal

CITRUS SPICE HERBAL TEA

Begin with Rooibos, then add lemon peel, orange peel, cloves, cinnamon. The result will transport your senses to a fragrant citrus grove

RUBY RASPBERRY HERBAL TEA STICK

The tart, sparkling taste of hibiscus and berry flavors



CHOCOLATE OBSESSION

CHOCOLATE OBSESSION CAKE 6.95

Moist chocolate cake covered with chocolate buttercream frosting and crowned with dark chocolate ganache



CHOCOLATE CLOUD

CHOCOLATE CLOUD CAKE 6.45

A moist dark chocolate cake covered with cream cheese frosting



CHOCOLATE MOUSSE

CHOCOLATE MOUSSE CAKE 6.45

Two layers of dark, moist chocolate cake sandwiched with silky smooth chocolate mousse



CHOCOLATE FUDGE

CHOCOLATE FUDGE CAKE 6.45

A giant mouthful of chocolate fudge between two layers of dark moist chocolate cake



CHOCOLATE TOFFEE

CHOCOLATE TOFFEE MOUSSE 6.45

Golden toffee crunches float among clouds of rich creamy chocolate mousse with a hint of coffee



CHOCOLATE CHEESECAKE

CHOCOLATE CHEESECAKE 5.45

Smooth chocolate cheesecake topped with whipped cream and baked in a chocolate crust

BIG A\$\$ BROWNIE 5.45

Warm and soft with nothing to distract you from that pure brownie experience

ESPRESSO TORTE 5.45

A rich, dark chocolate torte with the smoky depth of espresso and the creamy texture of fudge Contains no flour.

PEANUT BUTTER CAKE 6.45

Chocolate cake all covered in peanut butter frosting and topped with crushed Reese's® Peanut Butter Cups



BIG A\$\$ BROWNIE



ESPRESSO TORTE



PEANUT BUTTER CAKE



NUTTY FUDGE PIE

NUTTY FUDGE PIE 5.45

This rich, dense and oh-so-gooey pie is a chocolate lover's dream that will delight all the senses with crunchy southern pecans.



GERMAN CHOCOLATE

GERMAN CHOCOLATE CAKE 6.45

Milk chocolate cake layered and topped with coconut, caramel and pecans



CHOCOLATE VOLCANO

CHOCOLATE VOLCANO CAKE 4.95

Thick fudge flows from the center of this moist chocolate cake



RED VELVET

RED VELVET CAKE 6.45

A beautifully textured cake with a mild chocolate flavor that just happens to be startlingly red, complemented with a cream cheese frosting



CHOCOLATE MINT

CHOCOLATE MINT CREAM LAYER PIE 3.95

Start with a dark cookie crust, top with creamy layers of chocolate and mint fillings and chocolate whipped cream, then finish off with Andes® Crème de Menthe Chips



FRENCH SILK PIE

FRENCH SILK PIE 3.95

Creamy chocolate mousse filling topped with whipped cream



CHOCOLATE CHOCOLATE CREAM PIE

CHOCOLATE CHOCOLATE CREAM PIE 3.95

A chocolate lovers delight! Smooth dark chocolate mousse covered with milk chocolate mousse and topped with whipped cream in cookie crust



BLACK FOREST CHEESECAKE

BLACK FOREST CHEESECAKE 5.45

Creamy cheesecake filled with cherries and topped with chocolate ganache



WHITE CAKE DELUXE

YELLOW CAKE DELUXE 6.45

Triple layer yellow cake with chocolate buttercream frosting



GIANT ECLAIR

"OH MY GOD, YOU'VE GOT TO BE KIDDING" ECLAIR 6.95

Filled with Bavarian Cream and dipped in chocolate



BOSTON CREAM PIE

BOSTON CREAM PIE 3.95

Layers of yellow cake complemented by rich Bavarian Cream, topped with dark chocolate fudge



TIRAMISU

TIRAMISU 6.45

Mascarpone and marsala flirting with coffee soaked ladyfingers



COOKIES AND CREAM PIE

COOKIES AND CREAM PIE 3.95

Chocolate cookie chunks and vanilla cream blended in a chocolate cookie crust



ZESTY LEMON CAKE

ZESTY LEMON CAKE 6.45

Our home made yellow cake, with a rich lemon buttercream frosting. Just the right combination of tart and sweet



STRAWBERRY SHORT CAKE

OLD FASHIONED STRAWBERRY SHORT CAKE 4.95

Home-style biscuit layered and topped with strawberries and whipped cream



RASPBERRY CHEESECAKE

RASPBERRY SWIRL CHEESECAKE 5.45

Tart and sweet red raspberries swirled in every bite

NEW YORK CHEESECAKE 5.45

A classic... so creamy, so smooth... need we say more?

HONEY RICOTTA ITALIAN CHEESECAKE 5.45

A classic Italian recipe that combines fresh ricotta, sour cream, eggs and cream cheese. It's a light-tasting cheesecake that's not too sweet



NEW YORK CHEESECAKE

Or
RICOTTA ITALIAN CHEESECAKE

ANGEL FOOD CAKE 5.45

Delicious as is or dressed up with fruit

CARROT CAKE 6.95

Layers of moist carrot cake sandwiched with smooth cream cheese filling, studded with pecans

COCONUT CREAM PIE 3.95

Loaded with moist coconut shreds, from the sweet filling to the whipped cream top



ANGEL FOOD CAKE



CARROT CAKE



COCONUT CREAM PIE



CAMAMEL APPLE PIE



APPLE PIE



CHERRY PIE



MIX BERRY PIE



BLACKBERRY COBBLER



PEACH COBBLER



LEMON MERINGUE PIE



FLORIDA KEY LIME PIE

CARAMEL APPLE PIE 5.45

Buttery caramel and toffee-studded custard mingled with apples in a melt-in-your-mouth shortbread crust

APPLE PIE 4.95

An all-American classic... crisp apples and a hint of cinnamon combined in a flaky crust

CHERRY PIE 4.95

Oodles of tart orchard cherries, sugar and spices piled high in a tender, flaky crust

MIXED BERRY PIE 4.95

An enticing blend of flavorful blueberries, raspberries, blackberries, strawberries and cranberries with a touch of lemon zest

BLACKBERRY COBBLER 4.95

Plump, ripe blackberries give this cobbler sweet, homemade appeal

HOMESTYLE PEACH COBBLER 4.95

The freshest peaches baked in a light, fluffy crust

LEMON MERINGUE PIE 3.95

Zesty lemon filling topped with classic golden meringue

FLORIDA KEY LIME PIE 3.95

Tart and refreshing, classic Florida Key lime filling in a graham cracker crust

BANANA CREAM PIE 3.95

Creamy banana filling with banana slices crowned with whipped cream

SOUTHERN PECAN PIE 5.35

Naturally sweet filling topped wall-to-wall with delicious pecans

RASPBERRY-MANGO CHEESECAKE 5.45

Creamy and refreshing combination of mangos and raspberries



BANANA CREAM PIE



SOUTHERN PECAN PIE



RASPBERRY-MANGO CHEESECAKE



MOCHA ALA MODE

A thick, rich chocolate milk shake with a double shot of espresso, blended to perfection.....5.95

MILK SHAKES

Like them simple (single flavor).....4.95

PIE SHAKES

Put a piece of pie in a shake.....6.75

SCREAMING FOR ICE CREAM? *Vanilla*

Ala Mode - One Scoop..... 1.25

Bowl Three scoops..... 3.25



VANILLA FLAN

VANILLA FLAN 3.75

A smooth and creamy vanilla custard topped with caramel sauce



CRÈME BRULÉE

CRÈME BRULÉE 4.95

*Rich vanilla crème brûlée
Ask your server about the flavor of the day*

PLEASE ASK YOUR SERVER ABOUT SUGARFREE DESSERTS

Cash and Credit Cards Accepted • Sorry, No Checks

*AN 20% GRATUITY WILL BE ADDED TO ALL TABLES OF 6 OR MORE
AND ALL PERSONS PLAYING GAMES MUST ORDER AN ITEM FROM THE MENU*

WHOLE CAKES & PIES AVAILABLE.

There will be a \$1.00 per person split plate charge

Please return your games to the bookshelves

The Sugar OD Challenge



Four pieces of your choice of cheesecakes sandwiched between four Big A\$\$ brownies, topped with four scoops of ice cream, whip cream, chocolate syrup and four cherries. If you can eat it all by yourself in 45 minutes and keep it down for 10 minutes more without any help from your friends, its free. Plus you get a tee shirt and your photo on the Wall of Fame. **30.00**

Our Baker

Sabrina Metherell comes to Something Sweet Dessert Lounge with a range of experience that makes her perfectly suited for the demands of the business. She began her culinary journey in Illinois where she studied at the Culinary and Hospitality Institute of Chicago. After she moved to Tucson she managed Grill restaurant in the downtown district. It was with the encouragement of Grills owners James Graham and Julia Latané, that she pursued her passion for pastries. Sabrina sought and got a job working with her mentor, award winning Executive Pastry Chef Karen 'Spike' Ames, at Wildflower and Bistros Inn. Sabrina then took on pastry jobs at the prestigious Arizona Inn and at the new JW Marriott Starr Pass resort before accepting the position of Head Pastry Chef at the popular Hacienda Del Sol spa and resort on the north side of the city.

With her arrival at Something Sweet the owners and Sabrina feel that they are poised to take things to a new level of excellence and flavor. Desserts are Sabrina's passion and with the opportunity and creativity that the owners of Something Sweet are allowing, she is looking forward to rewarding the faith that they have placed in her.