

AMERICAN CLASSICS

HOT TIN ROOF \$10

The First American Sundae
Madagascar Vanilla ice cream, whipped cream, chopped Picoso's peanuts, fudge, and a cherry on top.

BROWNIE À LA MODE \$10

An After-School Treat
Bourbon Vanilla ice cream on a chocolate brownie, with whipped cream, crushed nuts, fudge and a cherry on top.

STRAWBERRY SHORTCAKE SUNDAE \$14

Not the cartoon, but just as sweet!
Strawberry ice cream, angel food cake, vanilla crème, strawberry sauce, whipped cream, and toasted almonds.

BANANA SPLIT \$16

The Original Banana Indulgence
Madagascar, Chocolate, and Strawberry ice creams on a split banana, topped with chopped pineapple, chocolate fudge, strawberry sauce, whipped cream, crushed nuts, and a cherry on top.

GRASSHOPPER SUNDAE \$14

A Chocolate Mint Compliment
Edible Schoolyard Mint Chip ice cream, chocolate fudge, mint whipped cream, and chocolate crunch.

BUTTER PECAN SUNDAE \$16

Grandpa Morgenstern's Favorite
Butter Pecan ice cream, butter pecan bites, bourbon vanilla whipped cream, salted caramel, shortbreads, and butter pecans.

CAKES AND PIES

LEMON MERINGUE ICE CREAM PIE

• \$10 •

A Frozen American Classic
Lemon Curd ice cream in a graham cracker crust, with toasted meringue and lemon shaved ice.

GREEN TEA PISTACHIO ICE CREAM CAKE

• \$10 •

Green Tea ice cream on matcha cake, with pistachio crumble and green tea meringue.

SAGE ICE CREAM PIE

• \$10 •

Sage ice cream in a chocolate crust and covered with a chocolate dip.

Morgenstern's

FINEST ICE CREAM

BURGER AND FRIES

MORGENSTERN'S CLASSIC BURGER

• \$10 •

Pino's Blend Beef, House Potato Roll, Lettuce, Tomato, Dill Pickles, Charred White Onion, American Cheese, House Sauce

FRIES

• \$5 •

CLASSIC SODA

• \$3 •

Coca Cola, Root Beer, Seltzer, Cherry

MORGENSTERN'S COCKTAILS

• all \$15 •

OLD FASHIONEDS • Classic Old Fashioned (*bourbon/rye*) •

Salted Caramel Pretzel (*bourbon*) • Caramel Apple (*scotch*)

MANHATTANS • Classic Manhattan (*rye*) •

Rum Raisin (*rum*) •

DAIQUIRS • Classic Daiquiri (*rhum*) •

Burnt Honey Vanilla (*rum*) • Chili Coconut Gimlet (*tequila*) •

MARGARITAS • Classic Margarita (*tequila*) •

Strawberry Guava (*tequila*) • Mango Chili (*tequila*) •

Banana Curry (*cognac*) •

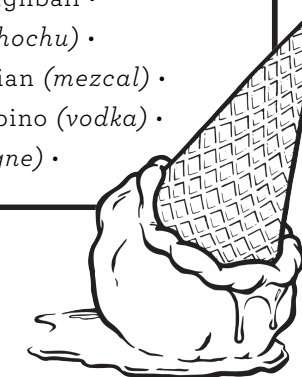
HIGHBALLS • Whiskey Highball •

Lemon Cardamom Jam (*shochu*) •

FIZZES • Gin Fizz • Banana Durian (*mezcal*) •

SGROPPINOS • Coconut Sgroppino (*vodka*) •

Salted Melon (*champagne*) •



SPARKLING WINES

• available by the bottle •

WHITE

DONKEY & GOAT\$85

Lily's Cuvee, 2018, Anderson Valley, Chardonnay

CALEB LEISURE WINES\$85

Caesura, 2018, Sierra Foothills, Viognier

ORANGE

CROCI \$50

Campedello Frizzante Bianco, 2017, Marsanne, Malvasia & Sauvignon Blanc

COSTADILA \$50

Moz, NV, Veneto, Moscato Alexandria

ROSE

LE SOT DE L'ANGE\$75

Sottise, 2018, Loire, Grolleau & Gamay

JEAN-PAUL BRUN\$50

FRV 100, 2017, Beaujolais, Gamay

RED

LOS PILARES\$80

BPN, 2018, San Diego County, Cabernet Sauvignon

VIGNETO SAETTI\$50

Rosso Viola, 2018, Emilia-Romagna, Lambrusco Salimino

MORGENSTERN'S DELIGHTS

THE ROSENTHAL \$15

"Best Chocolate Peanut Butter Anything Ever"
Chocolate and Peanut Butter ice creams, chocolate and peanut butter sauces, chocolate and peanut butter whipped creams, chocolate and peanut butter crunchies.

VIETNAMESE COFFEE TIRAMISU \$15

Vietnamese Coffee and Mascarpone Salted Hazelnut ice creams, Vietnamese coffee-soaked lady fingers, condensed milk, mascarpone cream, cocoa powder and shaved chocolate.

WHITE BRONCO \$15

Raw Milk ice cream topped with tonka bean streusel, fried brazil nuts, olive oil cake, whipped cream and white chocolate. Drizzled with Action Bronson's Grove and Vine Olive Oil.

BLACK & WHITE PROFITEROLES \$12

Only in NY

Raw Milk ice cream & Chocolate sorbet, milk sauce & chocolate sauce.

SALTED CARAMEL PRETZEL \$13

The holy grail of Salted Caramel.

A mound of Salted Caramel ice cream, loaded with caramel cakes, the perfect pretzel crunch, topped with caramel sauce and whipped cream. Trophies.

THE NEW GOD FLOW \$12

Melting Raw Milk ice cream, Japanese white bread, and caramelized honey. Feel the bounty.

HOT TIN ROOF PICOSOS CLASSIC \$12

Don't make a mess of yourself!
Master Chef Julie Farias of San Antonio, TX. Old Grand-Dad Bourbon Vanilla ice cream, chocolate fudge, Picosos peanuts, and Junior Mints®.

Do not settle for substitutes.

CAKES AND PIES

THE KOPPELMAN 2.0

• \$13 •

Peanut Butter ice cream and Grape ice cream with peanut cake, peanut butter frosting and concord grape jelly.

GERMAN CHOCOLATE CAKE

• \$14 •

Coconut Pecan filling with an Old Fashioned Chocolate frosting. Served à la mode.

BAKED PIE À LA MODE

• \$12 •

Don't wait. Just order it.

My ice cream game is ridiculous.