



**BANANAS FOSTER**

Classic banana ganache in a dark chocolate shell, flavored with a hint of dark rum and cinnamon



**BLACKBERRY MOJITO**

Blackberry Pâte de Fruit, layered with a rum and mint-infused white chocolate ganache



**\*BLUEBERRY PIE**

A blueberry white chocolate ganache layered with graham cracker in a dark chocolate shell



**\*CARAMEL APPLE CIDER**

Juicy sweet apples infused with cinnamon and spices, blended into a creamy caramel



**CHAMPAGNE**

Spanish Brut Cava in a bittersweet ganache rolled in sparkle sugar



**CHEESECAKE**

Fresh graham cracker layered with a creamy white chocolate cheesecake ganache



**CHOCOLATE CARAMEL**

Bittersweet chocolate caramel with a sprinkle of chocolate vermicelli



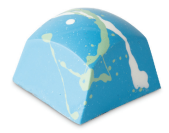
**CLASSIC**

54% bittersweet chocolate ganache topped with Wichita Flag artwork



**COCOA D'OR**

Single Origin 75% Tanzanian chocolate ganache finished with a fleck of edible 24k gold



**COCONUT CREAM**

Fresh coconut cream and roasted almonds in a 54% bittersweet shell



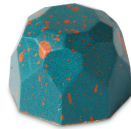
**COOKIES & CREAM**

Chocolate cookie crumbs layered with a vanilla bean ganache



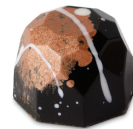
**CRÈME BRÛLÉE**

Chocolate Crème Brûlée nestled in a bittersweet chocolate cup



**DULCE DE LECHE**

Dulce de leche caramel with a coffee-infused milk ganache and a dash of Bailey's liqueur



**ESPRESSO MARTINI**

Espresso-infused caramel with a semi-sweet Kahlúa chocolate ganache



**\*GINGERBREAD**

A blend of white chocolate and 54% bittersweet ganache with holiday spices



**GREY SALT CARAMEL**

Chewy vanilla bean caramel enrobed in 54% chocolate, sprinkled with artisan salt



**HONEY LAVENDER**

Milk chocolate and honey ganache combined with housemade vanilla bean caramel and lavender



**IRISH CREAM**

Milk chocolate and honey ganache kissed with Bailey's Irish Cream



**KEY LIME PIE**

White chocolate ganache with tart key lime juice and graham cracker



**LEMON**

Freshly zested and juiced lemons in a white chocolate ganache



**MANHATTAN**

Milk chocolate ganache infused with Keeper's Heart Irish American Whiskey, orange, and a touch of cherry



**MARGARITA**

Casamigos Tequila and Grand Marnier in a citrus-infused white chocolate ganache finished with a touch of salt



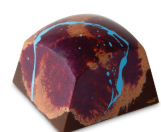
**\*MINT**

Layered dark and white chocolate ganache infused with organic oil of peppermint



**PEACH COBBLER**

Peach ganache layered with cinnamon streusel in a white chocolate shell



**PEANUT BUTTER CARAMEL**

White chocolate peanut butter ganache layered with soft caramel and peanuts in a dark chocolate shell



● SOY

● MILK

● NUTS

● EGGS

● WHEAT

● ALCOHOL

\* SEASONAL

† MUST BE 21+ TO CONSUME AND ENJOYED IN ONE BITE



# CHOCOLATES



**PINEAPPLE MOSCATO**  
Pineapple Pâte de Fruit layered with a white chocolate moscato ganache



**PISTACHIO**  
White chocolate ganache with pistachio crumb and a creamy pistachio center



**\*PUMPKIN SPICE**  
Pumpkin puree, cinnamon, cloves, and nutmeg in a bourbon and ginger tea-infused ganache



**RASPBERRY**  
Tart raspberries and Chambord in a 54% bittersweet chocolate ganache



**\*RASPBERRY HEART**  
Raspberries soaked in raspberry liqueur nestled together in a classic 54% bittersweet ganache



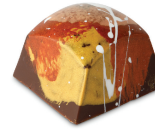
**RED VELVET**  
A cream cheese, milk, and dark chocolate ganache finished in dark chocolate



**RED WINE SANGRIA**  
Red wine sangria in a 54% chocolate ganache with fresh citrus zest



**ROSÉ CHAMPAGNE**  
Sweet pink rosé champagne in a white chocolate ganache with a hint of rose oil



**\*S'MORES**  
A decadent marshmallow cream layered with graham cracker in a dark chocolate shell



**SALTED CARAMEL**  
Fresh caramel infused in a 70% and milk chocolate ganache with sea salt



**SPICED MAYAN**  
54% bittersweet ganache infused with vanilla, cinnamon, honey and cayenne pepper



**STRAWBERRY**  
Strawberry ganache enhanced with aged balsamic vinegar and strawberry vodka in white chocolate



**TURTLE**  
Crushed pecan pieces enveloped in a soft vanilla bean caramel in a bittersweet shell



**†AMARETTO**  
Milk chocolate truffle filled with Disaronno liqueur



**†BOURBON**  
Woodford Reserve Double Oaked Bourbon infused in a 54% bittersweet shell



**†CHOCOLATE CAKE**  
Frangelico and vanilla vodka infused in a bittersweet shell with chocolate vermicelli



**†OATMEAL COOKIE**  
Bailey's Irish Cream and Butterscotch Schnapps topped with homemade graham cracker



**†OLD FASHIONED**  
Keeper's Heart Irish American Whiskey, Angostura bitters in a bittersweet shell topped with orange zest



**†WHISKEY**  
Keeper's Heart Irish American Whiskey infused in a 54% bittersweet shell

