

finale

your sweet spot

At Finale we start with dessert because that's what we're famous for. So plan to leave room as you contemplate our menu of award-winning plated desserts, savory sensations, fine wines and specialty cocktails. Try our full spectrum of flavors and find your sweet spot.

finaledesserts.com

sweet emotion

Our desserts are made with passion. Using only the best ingredients, such as Valrhona chocolate and Tahitian vanilla beans, we create sweet works of art that are as exciting to look at as they are to eat.



Plated Desserts

Molten Chocolate

Baked-to-order warm chocolate cake with a gooey center, served with coffee gelato, milk chocolate covered almonds and Valrhona chocolate sauce 10.99
20-Year-Old Tawny: Taylor Fladgate (Douro)

Crème Brûlée

Vanilla cream caramelized a la minute by our chefs, garnished with orange butter cookies and fresh fruit 9.99
Broadbent "Rainwater" Madeira (Madeira, Portugal)

Finale Cheesecake

Our light, creamy, crustless cheesecake served with glazed fresh mixed berries 8.99
Château de Jau, Muscat de Rivesaltes (Languedoc, France)

Strawberry Shortcake

Buttery sugar cookies with fresh strawberries tossed in rhubarb sauce, with Bavarian cream and fresh whipped cream 8.99
2005 Concha y Toro Late Harvest Sauvignon Blanc (Maule Valley, Chile)

Hot Fudge Sundae

Tahitian vanilla gelato with fudge brownie pieces, hot Valrhona fudge sauce, fresh whipped cream and topped with a candied maraschino cherry 6.99
2006 Banyuls, Les Clos de Paulilles (Languedoc, France)

Apple a La Mode

Warm and lightly spiced Macintosh apple and cranberry tart served with Tahitian vanilla gelato, lavender soaked hazelnut financier and honey caramel sauce 8.99
Lustau Solera Reserva Moscatel Superior "Emilin" Sherry (Spain)

Manjari Mousse

Bittersweet Valrhona Manjari chocolate mousse layered with chocolate buttermilk cake and French apricot purée, served with a napoleon of blackberry cabernet sorbet and strudel dough 11.99
2007 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)

Boston Cream

Finale's version of the famed dessert featuring yellow cake, cream and chocolate. Also includes miniature Boston's Best whoopie pies, a vanilla gelato sandwich with cherry almond florentines, apricot sauce and fresh fruit 10.99
10-Year-Old Tawny: Fonseca (Douro)

Lemon Pound Cake

Iced lemon pound cake, lemon curd, fresh blueberries, mint honey and sweet tea granité 8.99
2005 Concha y Toro Late Harvest Sauvignon Blanc (Maule Valley, Chile)

Butterscotch Pudding

Velvety smooth butterscotch pudding finished with whipped cream and semi-sweet chocolate shavings 6.99
Almond Mocha Hot Toddie with Disaronno Amaretto and Godiva Dark

NEW

Cookies & Cream

Warm cookie and bar assortment with an Izze Blackberry float and our award-winning whoopie pie. Created in honor of our friends at Phantom Gourmet, who love big portions of yummy treats at a great value 9.99 (17.50 Retail Value)
Lustau Solera Reserva Moscatel Superior "Emilin" Sherry (Spain)

Each dessert is followed by a suggested wine/beverage pairing. • A gratuity of 20% will be added to parties of 6 or more guests. • All desserts are prepared on the same equipment and may contain trace amounts of nuts.
Executive Pastry Chef: Nicole Coady

how sweet it is

Lucky you. You're here with a friend or that special someone who shares your passion for life's sweet pleasures. Dig in to one of our sharable desserts and enjoy each other's company.



Dessert Sampler



Finale proudly features these premium products

Sharable Desserts

Magnanimous Molten

A more generous portion of our best-selling Signature Dessert, served with a trio of chocolate, vanilla and coffee gelato and milk chocolate covered almonds 16.99
Three Port Flight: 10-Year Fonseca (Douro), 20-Year Taylor Fladgate, 30-Year Taylor Fladgate

Fantasia

Fresh strawberry tart with mascarpone mousse; peach chardonnay torte; white chocolate flower petals filled with butter crumb cake, lemon Bavarian cream and blueberries; chocolate basket filled with mixed berry sauce and miniature sugar cakes; orange crème caramel and cinnamon rice pudding with mango sorbet 16.99
Late Harvest Wine Flight: Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Rosenblum Viognier

Dessert Sampler

Mix and match these sampler-sized versions of our desserts! Choose from:
Crème Brûlée, Strawberry Shortcake, Manjari Mousse, Hot Fudge Sundae, Finale Cheesecake, Boston Cream, Whoopie Pies, Apple a la Mode and Gelati/Sorbet
9 pieces (choose one of each or double-up on your favorites) 19.99
6 pieces 14.99
3 pieces 8.99

Add a Molten Chocolate to your order for an additional 5.99 with the purchase of a 9 piece sampler

2006 Inniskillin Vidal Ice Wine (Niagara, Canada)

Chocolate Caramel Tryst

This dessert for two features Molten Chocolate cake with caramel sauce, milk chocolate caramel pastry layered with passion fruit gelée and praline crisp, chocolate covered marshmallows, dark chocolate bark with crystallized oranges and tart cherries, cocoa nib baklava, walnut fudge cake and vanilla anglaise 26.99
Sherry Flight: Lustau's Solera Reserva "Tintilla De Rota," Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin"

Double Dipper

Warm Valrhona Caraibe (66% cocoa) fondue with fresh fruit, Finale cookie chunks and white cake 16.99
2007 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)

Dessert Panini

Unique and delicious, these Finale original creations are served on grilled white cake accompanied by spiced fruits and candied olives 7.99
For extra fruity goodness try pairing with our Fun & Fruity Drinks

Strawberry Nutella
Grilled Pineapple, Banana and Nutella
Candied Lemon Strawberry
Valrhona Chocolate, Marshmallow & Peanut Butter

Light & Sweet

Sugar-Free Chocolate Mousse 7.99
Gelati & Sorbets 8.99
Fresh Fruit 9.99

Each dessert is followed by a suggested wine/beverage pairing. • A gratuity of 20% will be added to parties of 6 or more guests. • All desserts are prepared on the same equipment and may contain trace amounts of nuts.

Executive Pastry Chef: Nicole Coady

take your sweet time

You need not hurry to get to dessert. It will be there when you're ready. You can have it all.

Mediterranean
Pizza



Savory Sensations

Served from 4:00 p.m. until 10:00 p.m. Enjoy roasted chicken for an additional \$3.00 or baked shrimp for an additional \$4.00 with any menu option. Wine suggestions follow each item. [V] VEGETARIAN.

Soup du jour

Daily selections by our chef 7.29

Cheese Plate for Two

Chef's selection of cheeses served with salami, assorted fruits, olives, nuts and bread; ask your server for our daily cheese assortment 11.99
10-Year-Old Tawny: Fonseca (Douro)

Mesclun Salad [v]

Mesclun greens, goat cheese and cherry tomatoes with creamy balsamic vinaigrette 7.99
2008 Robert Mondavi Private Selection Pinot Noir (Santa Lucia Highlands, California)

Arugula Walnut Salad [v]

Spinach and arugula tossed with toasted walnuts, red onions, diced apples, crumbled goat cheese, and honey lime vinaigrette 7.99
2008 Wild Rock Sauvignon Blanc "Elevation" (Marlborough, New Zealand)

Pear & Cranberry Salad [v]

Spinach with candied walnuts, pears and dried cranberries tossed in peppercorn dressing 7.99
2007 Bollini Pinot Grigio (Trentino, Italy)

Chicken Caesar Salad

Marinated chicken with Caesar dressing and toasted focaccia 9.99
2009 Monkey Bay Sauvignon Blanc (Marlborough, New Zealand)

Warm Artichoke Dip [v]

Creamy artichokes with parmesan cheese and chives accompanied by crostinis 8.99
2009 Monkey Bay Sauvignon Blanc (Marlborough, New Zealand)

Finale Short Ribs

Boneless short ribs dry rubbed with Valrhona cocoa and illy coffee, braised in dark beer and caramelized onions, served with roasted carrots and yellow potatoes 14.99
2008 Robert Mondavi Private Selection Pinot Noir (Santa Lucia Highlands, California)

Truffle Macaroni and Cheese [v]

Pasta shells and roasted asparagus in a truffle Gruyère cheese sauce 9.99
2007 Genesis Riesling (Columbia Valley, Washington)

Roasted Onion & Bacon Quiche **NEW**

Crisp bacon with roasted red onions, gruyère cheese and fresh tomatoes served with mixed greens 8.99
2008 Flying Winemakers Malbec (Mendoza, Argentina)

Roasted Scallops with Linguini

Roasted sea scallops, brussel sprouts, fresh red peppers, and linguini tossed in a creamy orange chardonnay wine sauce 12.99
2007 Bollini Pinot Grigio (Trentino, Italy)

Sweet Potato Lasagna [v] **NEW**

Creamy layers of ricotta and sweet potato with pesto cream sauce served with a spinach salad 9.99
2007 Toasted Head Chardonnay (Yolo County, California)

Baked Shrimp

Succulent shrimp marinated with oregano and parsley, finished with a light mango purée, served upon a bed of shaved zucchini with lemon juice, olive oil and ricotta salata 11.99
2007 Toasted Head Chardonnay (Yolo County, California)

Chipotle Shrimp Pizza **NEW**

Shrimp, caramelized red onions, monterey jack, bacon and crisp red peppers with chipotle cream sauce 9.99
2008 King Estate Pinot Gris (Oregon)

Mediterranean Pizza [v]

Roasted tomatoes, slices of fresh mozzarella and whole basil leaves with a drizzle of balsamic reduction 8.99
2006 Columbia Crest "Grand Estate" Merlot (Columbia Valley, Washington)

White Pizza

Roasted chicken, caramelized onions, feta and lemon cream sauce 9.99
2007 Bollini Pinot Grigio (Trentino, Italy)

Dinner & Dessert Special

Enjoy one savory entrée and one Prix Fixe Dessert for 17.99 per guest

Choice of Mesclun Salad, Arugula Walnut Salad, Pear & Cranberry Salad, Chicken Caesar Salad, Warm Artichoke Dip, Roasted Onion & Bacon Quiche, Sweet Potato Lasagna, Chipotle Shrimp Pizza, Mediterranean Pizza, White Pizza or Truffle Macaroni and Cheese.
Substitute Baked Shrimp, Roasted Scallops with Linguini or Finale Short Ribs for an additional \$2.

Selection of Prix Fixe Desserts

Molten Chocolate, Crème Brûlée, Boston Cream, Finale Cheesecake, Strawberry Shortcake, Butterscotch Pudding, Lemon Pound Cake, Hot Fudge Sundae, Cookies & Cream, Apple à la Mode and Gelati & Sorbet.

sweet & sassy

You'll love our signature collection of drink recipes made with premium chocolate, delicious fruit purees and the finest spirits.



Fun & Fruity

Our signature selection featuring chocolate, espresso and fruit flavors.

Chocolate Bliss Martini

Godiva Caramel, Godiva Dark, Crème de Cacao, Finale chocolate ganache and a scoop of vanilla gelato 10.99

Nogtini **NEW**

Frangelico, Baileys & Honey 9.99

Candy Apple Martini **NEW**

Butterscotch Schnapps & Crème de Cacao 6.99

Mocha Martini

Kahlua Especial, Creme de Cacao, Kahlua and Godiva Dark 11.99

Cranberry Martini **NEW**

Ginger Liqueur & Cranberry Juice 6.99

Tiramisu Martini

Kahlua, Frangelico, Butterscotch Schnapps, espresso and a scoop of vanilla gelato 11.99

Hazelnut Martini **NEW**

Frangelico, Hazelnut Chocolate, Lavender Syrup and Honey Caramel Sauce 7.99

Tropical Sunset

X-Rated Fusion Vodka, pineapple juice, raspberry purée, splash of soda water 10.99

Wild Berry Mojito

Gran Gesta Cava, mixed berry purée, mint leaves, peach schnapps, splash of Sprite 9.99

Almond Pear Martini **NEW**

Pear Mathilde & Amaretto 7.99

Minty Chocolate Martini **NEW**

Crème de Cacao, Crème de Menthe and Bittersweet Chocolate 7.99

Blueberry Lemonade

Blueberry puree, fresh blueberries, Gran Gesta Cava, Peach Schnapps and a splash of lemonade 7.99

Passion Fruit Mojito

Soju, Cointreau, fresh lime wedges, passion fruit sorbet, mint leaves and soda water 8.99

Chocolate Concoctions

Rich, creamy house recipes made with Valrhona chocolate.

Equatoriale Chocolate

Traditional Bittersweet 4.99

Noisette Chocolate

Rich Hazelnut 5.99

Ivoire Chocolate

White chocolate and hint of orange 5.99

Hot Chocolate Flight

Tastings of all 3 signature hot chocolates, served with a bite of each variety of Valrhona chocolate 9.99

Chocolate Lush

Our signature Hot Chocolate, Baileys and butterscotch schnapps 8.99

The Finale Freeze

Valrhona chocolate, Baileys, butterscotch schnapps and cold milk over ice 8.99

Hot Toddies

With illy coffee or cappuccino 7.99

With our Hot Chocolate 8.99

Hazel-Nut

Crème de Cacao, Frangelico and cream

After Eight

Crème de Menthe, Baileys, Kahlua, milk

Almond Mocha

Disaronno Amaretto and Godiva Dark

Toasted Almond

Kahlua, Disaronno Amaretto and cream

Nutty Irishman

Frangelico and Baileys

Coconut Hot Chocolate

DonQ Coconut Rum, Godiva Liqueur

Almond

Disaronno Amaretto

Cloud Nine

Baileys, Frangelico and Kahlua

Hot Tea & Cider **NEW**

Butterscotch Schnapps

Chai Tea Cocktail

Orange Mathilde XO, Soju, Baileys

Rooibos Tea Cocktail

Triple Sec, Godiva White Chocolate

Caramelized Almond

Butterscotch Schnapps, Amaretto

Specialty Beer **NEW**

Harpoon IPA 5.9%

Medium body with a clean finish 4.99

Harpoon Hefeweizen 5.0%

Light body with citrus-like aroma 4.99

Chimay Blue (Grand Reserve) 9.0%

Fragrance of fresh yeast with a light, flowery rosy touch 9.99

Blackthorn Cider 6.0%

England's most popular cider with a crisp, dry taste 5.99

Left Hand Milk Stout 5.9%

Strong roasted malt and coffee flavors build the foundation of this classic cream stout 5.99

Ommegang Three Philosophers 9.8%

Complex flavors of chocolate, dark cherries, caramel malt and toffee 10.99

Hennepin 7.7%

Creamy ale with spicy gingersnaps and citrusy hops. Refreshing and relaxing 7.99

Trois Pistoles 9.0%

Strong malt flavor with aromas of chocolate, brown rum and spices. A smooth finish 8.99

Samuel Smith Nut Brown Ale 5.2%

Walnut-colored with flavors of hazelnut, roasted crystal malt and aromatic hops 6.99

Frozen Cocktails

Almond Mocha Freeze

Disaronno Amaretto and Godiva Dark blended with illy coffee and cream 9.99

Frozen Cloud Nine

Baileys, Frangelico and Kahlua blended with illy coffee and cream 9.99

Mango Tango

Peach schnapps and Grand Marnier blended with mango purée 9.99

sweet dreams

Are made of these. Try one of our extraordinary flights, carefully selected so that you may experience a variety of complementary flavors, aromas and sensations.



Three Port Flight

Sampling Flights

Five Port Flight

10-Year-Old Tawny - Fonseca; Vintage Character - Croft Distinction; Fonseca Terra Bella; 1998 Fonseca Guimaraens; 1998 Taylor Fladgate "Quinta de Vargellas" 19.99

Three Port Flight

10-Year Fonseca, 20-Year Taylor Fladgate, 30-Year Taylor Fladgate 15.99

Sherry Flight

Lustau's Solera Reserva Sherries: "Tintilla De Rota," Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin" 12.99

Late Harvest Flight

Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Rosenblum Viognier 13.99

Noble Wine Flight

Chateau de Cosse, Haut Charmes, Kracher Cuvée Beerenauslese 15.99

Sparkling Wine Flight

Nino Franco "Rustico" Prosecco, Castellar Cava Rosé, Domain Chandon Brut 10.99

Grand Marnier Flight

Cinquantenaire, Cuvée du Centenaire, Grand Marnier 24.99

Ice Wine Flight

Jackson Triggs Vidal Ice Wine, Renwood Amador Ice Zinfandel, Selaks Marlborough, 16.99

Bottle-Aged Port

Fortified early during fermentation and aged in wooded casks for two years before bottling; decanted prior to service.

1998 Fonseca Guimaraens (Douro) 13.99
Rich fruit, earthy tones with a rich finish

1998 Taylor Fladgate "Quinta de Vargellas" (Douro) 15.99

Velvety, rich cider, spice flavors

Cask-Aged Port

Fortified early during fermentation and aged to maturity in wooden casks; often paired with chocolate.

Croft Pink (Douro) 7.49

Deliciously ripe cherry and raspberry fruit flavors with lovely nuances of honey and grapefruit

Fonseca Terra Bella (Douro) 7.99

Intense berry, cherry and plum flavors

Vintage Character: Taylor Fladgate

"First Estate" (Douro) 6.99

Vigorous tannins with a rich mellow flavor

Vintage Character: Croft Distinction 7.99

Jammy with flavors of raisins and black plums

Late Bottled Vintage:

2003 Taylor Fladgate (Douro) 7.99

Vibrant fruit and rich tannins

10-Year-Old Tawny:

Fonseca (Douro) 10.99

Notes of vanilla with ripe fruit flavors

20-Year-Old Tawny:

Taylor Fladgate (Douro) 12.99

Dry full flavor with light berry and tobacco

30-Year-Old Tawny:

Taylor Fladgate (Douro) 18.99

Powerful spice with honey and a nutty finish

Sherry & Madeira

Banyuls, Les Clos de Paulilles, (France) 11.99

Velvety finish with flavors of ripe cherry, black currant and strawberries

Lustau Solera Reserva

"Tintilla De Rota" (Spain) 9.99

Rich, sweet, velvety, and soft in the mouth

Lustau Solera Reserva Deluxe Cream

"Capataz Andres" (Spain) 7.99

Date, fig and sweet raisin

Lustau Solera Reserva Moscatel

Superior "Emilin" (Spain) 7.99

Intensely sweet, raisin, perfumed burnt sugar

Broadbent "Rainwater" Madeira NEW

(Madeira) 8.99

Light with a long dry finish, with notes of cocoa, grape, apple and walnut

Dessert Wines

Sparkling Wines

Light and fruity with a refreshing hint of bubbles the Italians call "frizzante."

2008 Michele Chiarlo, Moscato d'Asti "Nivole" (Piedmont, Italy) 9.99

Intense peach bouquet with crisp finish

2007 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy) 10.99

Sweet hint of rose petals and raspberries

Late Harvest Wines

Clean, smooth and luscious, made from extremely ripe grapes, with honeyed tropical flavors.

2005 Chateau St. Michelle Late Harvest (Columbia Valley, Washington) 12.99

Aromas and flavors of honeydew, lime and marmalade

Muscat de Saint Jean de Minervois (Languedoc, France) 7.99

Apricot, quince and mandarin orange

2005 Concha y Toro Late Harvest Sauvignon Blanc (Maule Valley, Chile)

Ripe fruits, papaya, peach and honey 9.99

2008 Hogue Late Harvest White

Riesling (Columbia Valley, Washington) 7.99

Notes of orange peel, peach, honeyed lemon, apricot scents and tangerine

NV Rosenblum Late Harvest Viognier

Ripken Ranch (Lodi, California) 12.99

Honeyed apricot, peach and vanilla bean

Château de Jau, Muscat de Rivesaltes NEW

(Languedoc, France) 9.99

Aromas of fresh honey and apricot with a luscious, full finish

Dried Grape Wine

Made from the juice of "raisined" grapes aged for a number of years in casks.

2003 Domaine Sigalas Vin Santo (Santorini) 14.99

Rich, extraordinarily long finish, hint of fig, honey on the nose

Noble Wines

Sweet dramatic textures, intensified by rare vineyard growth "pourriture noble."

2006 Kracher Cuvée Beerenauslese (Austria) 17.99

Exotic fruit after grapefruit and lychee, elegant with good structure

2005 Haut Charmes (Sauternes) 13.99

Fine gold color, rich delicate flavors of honey and apricot

2005 Chateau de Cosse (Sauternes)

Butterscotch and caramel with notes of orange blossom 12.99

sweet victory

The Food Network called finale “the best of America’s desserts.” Complement yours with an equally impressive glass of dessert wine, a specialty cocktail or a freshly brewed illy coffee drink.

Dessert Wine
and Specialty Beer



Sparkling Wine & Champagne

NV Gran Gesta Brut Reserva Cava (Spain)

8.99 glass / 35.99 btl

NV Nino Franco "Rustico" Prosecco (Italy)

9.99 glass / 46.99 btl

NV Castellar Cava Rosé (Spain) **NEW**

9.99 glass / 37.99 btl

NV Chandon, Brut (California)

9.99 glass / 39.99 btl

NV Moët & Chandon, Nectar Impérial (Champagne)

19.99 btl (187 ml)

NV Veuve Clicquot, Brut Yellow Label (Champagne)

79.99 btl

NV Taittinger Prestige Rosé (Champagne)

89.99 btl

NV Taittinger Nocture (Champagne)

179.99 btl

1998 Dom Perignon (Champagne)

179.99 btl

Ice Wine

Concentrated and rich, made from the juice of frozen grapes, with fruity varietal flavors.

2007 Jackson Triggs Vidal Ice Wine (Niagara, Canada) 9.99

Papaya, mango and apricot balanced with fine acidity and a silky finish

2006 Selaks Marlborough Ice Wine (New Zealand) 9.99

Character of honey, lychee and apricots

2006 Inniskillin Vidal Ice Wine (Niagara, Canada) 18.99

Lychee, tangerine, nectarine and peach with clover honey

2007 Renwood Amador Ice Zinfandel (Amador County, California) 18.99

Aromas of strawberries and cherries with a complex, lush finish

White Wine

2007 Bollini Pinot Grigio

(Trentino, Italy) 7.99 glass / 29.99 btl

Apple with subtle floral and hazelnut notes

2009 Burgans Albarino **NEW**

(Rias Baixas, Spain) 7.99 glass / 38.99 btl

Lovely bouquet of white flowers, hazelnut, peach pit and mineral

2009 Monkey Bay Sauvignon Blanc (Marlborough, New Zealand)

6.99 glass / 25.99 btl

Crisp and refreshing with ripe grapefruit, gooseberry and pineapple

2008 Wild Rock Sauvignon Blanc "Elevation" (Marlborough, New Zealand) **NEW**

9.99 glass / 48.99 btl

New Zealand gooseberry, with lime, floral and stonefruit. Crisp, spicy, and delicious

2007 Genesis Riesling (Columbia Valley, Washington) 8.99 glass / 36.99 btl

Vibrant aromas of citrus and honeyed melon, and tangerine/apricot on the finish

2007 Toasted Head Chardonnay (Yolo County, California)

6.99 glass / 27.99 btl

Fresh pear, tropical fruit aromas, hints of mango and a lingering, toasty vanilla finish

2008 King Estate Signature Pinot Gris (Oregon) 9.99 glass / 48.99 btl **NEW**

Melons, stonefruit and honey.

Crisp refreshing acidity with a rich, velvety texture

2008 Côte Chalonnaise Bourgogne Blanc (Burgundy, France) **NEW**

7.99 glass / 36.99 btl

Fruity grapefruit, lemon and citrus with hints of honeysuckle and hawthorn. Clean, lively bite, with a subtle aniseed aftertaste

2009 Loimer "Lois", Grüner Veltliner (Kamptal, Austria) **NEW**

Purely aromatic and lively with aromas of fresh apples and notes of exotic fruit

Red Wine

2008 Robert Mondavi Private Selection Pinot Noir (Santa Lucia Highlands, CA)

8.99 glass / 36.99 btl

Citrus, pear, stone fruit aromas and flavors

2008 Flying Winemakers Malbec (Mendoza, Argentina) **NEW**

7.99 glass / 37.99 btl

Refined aromas of blackberries, blueberries, and raspberries

2006 Columbia Crest "Grand Estate" Merlot (Columbia Valley, Washington)

6.99 glass / 27.99 btl

Notes of blackberry and cocoa, balanced by vanilla and black fruits

2008 Angeline Pinot Noir Reserve (Russian River Valley, California) **NEW**

6.99 glass / 29.99 btl

Bright fruit flavors of fresh strawberry, cherry, raspberry and ripe plum layered with creamy vanilla, tea spice and toasty oak

2007 Hogue Cellars Cabernet Sauvignon (Columbia Valley, Washington) **NEW**

8.99 glass / 45.99 btl

Bold flavors of dark plum, rich cassis and currant with a touch of cinnamon, vanilla and persimmon

2007 Diseño Malbec (Mendoza, Argentina) 6.99 glass / 27.99 btl

Lilac, cherry blossom, hints of tobacco, followed by flavors of blueberry and dark chocolate

2007 Red Guitar (Navarra, Spain)

6.99 glass / 27.99 btl

Black fruit, ripe raspberry and a smooth, long finish

2008 Barossa Valley Estates "E Minor" Shiraz (Barossa Valley, Australia) **NEW**

7.99 glass / 38.99 btl

Aromas of ripe, dark fruit and berries with lifted spices and subtle oak

2007 Hayman & Hill Zinfandel

(Sonoma, California) 8.99 glass / 33.99 btl

Raspberry, warm Bing cherry, toffee and dusty aromas

Soft Beverages

Italian Soda 1.99

French Soda 1.99

Coca-Cola Products 1.79

Nantucket Nectars 2.19

Izze Sparkling Juices 1.99

Fresh-brewed Iced Tea 1.99

Homemade Lemonade 2.29

Saratoga Still & Sparkling Water 1.59

Loose Leaf Teas (ask for selection) 3.99



Serving the finest espresso, cappuccino and brewed coffee.
Recognized as the worldwide quality leader in espresso coffee.

home sweet home

Don't let it end. Take Boston's best desserts home with you.



Bakery Carryout

Finale Cakes, Pastries & Pastry Gift Boxes, Miniature Pastries, Tarts, Cupcakes, Whoopie Pies, Cookies & Cookie Gift Boxes.

If you want to order something special, or if your order is for a large group, please be sure to call and place your order at least a day in advance.

Online Store

Now shipping nationwide, and it's free to NY, NJ and New England. Visit us at finaledesserts.com.



Download the free "Survey on the Spot" application for your iPhone and let us know how we're doing while you sit at your table. Or you can take our survey online by going to surveyonthespot.com from your smartphone or computer and then searching "Finale."

Sweet Rewards

For exclusive perks and benefits, including a no-strings-attached birthday dessert, pick up a Sweet Rewards Card today. It's free and it's the sweetest deal in town.

Gift Cards

Available in our Desserteries, online and via email.

FYI

Finale is proud to be all natural and trans-fat free.



Do you love Finale and want to share it with your friends? Visit kangogift.com and buy someone special a gift. Your friend will instantly receive a text message with a voucher code. Then they simply show the text message to the cashier or server to redeem the gift. It's that easy!

Special Events

Consider hosting your next birthday party, holiday party, bridal shower, baby shower or corporate event at Finale.

Call and speak with one of our General Managers to plan your special occasion or email us at parties@finaledesserts.com.

Coolidge Corner 617.232.3233
Harvard Square 617.441.9797
Park Plaza 617.423.3184

Ext. 9 to reach General Manager

finale
your sweet spot
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