

Dessert

Fresh From Our Bakery

1886 Chocolate Cake \$8

Heritage Society of Austin's original recipe

Texas Turtle Cheesecake \$8

chocolate and caramel filled New York style cheesecake topped with pecan-praline cremeaux, pecan-coconut crust

Southern Banana Pudding Verine \$7

banana sabayon cream, rum-caramel, crunchy chocolate pearls, banana bread crumble

Black forest Éclair \$7

chocolate mousse, sour cherry filling

Hazelnut Torte \$8

hazelnut praline, topped with coffee infused ganache, served on a buttery hazelnut short crust

Gelato & Sorbet

Gelato \$6

vanilla, chocolate, and strawberry

Sorbet \$6

raspberry or lemon

Hot Fudge Sundae \$10

hot fudge on vanilla gelato, topped with nuts, whipped cream, maraschino cherries

Our Signature 1886 Banana Split \$10

vanilla, chocolate & strawberry gelato topped with bananas, strawberries, whipped cream & maraschino cherries drizzled with hot fudge and caramel

From the Bar

Espresso Martini \$13

Kahlua, Tito's Vodka, espresso, simple syrup

Irish Coffee \$12

fresh brewed coffee, Jameson Whiskey, simple syrup, topped with whipped cream

1886 Mochalini \$13

Baileys Irish Cream, Ghirardelli Chocolate, Tito's Vodka available hot or iced

*Cakes for All Occasions,
Please Inquire*

Tea & Beverages

Roibos Provence, roibos tea – Organic Red Rooibos is paired with luscious lavender and fruity currants for an intoxicatingly fragrant tea. Full to the brim with flowery rose petals, deliciously tart currants, and whole purple lavender.

Sweet Texas Dreams, herbal tea – a masterful concoction of organic rosehips, lemongrass, hibiscus, orange peel, Texas lavender, stevia leaf, and natural vanilla.

Iron Goddess, oolong tea – Deep roasted nuttiness balanced by succulent floral notes. An accompanying earthiness that is accented by a floral sweetness upon finish. Subsequent steepings reveal notes of honey and orchid while the more roasted flavor subsides.

Jasmine Green, green tea – Our jasmine green loose leaf tea was chosen for its well balanced flavors, long sweet finish, and clarity. Jasmine blossoms are folded into the drying leaves several times to impart their delicate scent.

Fredericksburg Peach, black tea – Rich Single Estate, Fair Trade tea leaves from India along with domestic peach pieces (dried in slices then cut by hand).

Austin Breakfast, black tea – Our Austin Breakfast honors the intensity and laid-back attitude of Austin. The pure Indian black tea is at once bold and smooth. It has a deep character and clean finish like a great Irish breakfast.

Keemun Panda, black tea – These tiny leaves produce a tremendous amount of flavor. A full mouthfeel and a rich, slightly malty and toasted oat taste. Delightfully smooth and refreshing with a round, warm body and pine aromatics.

Moroccan Mint, green tea – Chinese Gunpowder tea heaps of fresh peppermint leaves from Oregon State. Intense flavor with moderate caffeine.

Masala Chai, black tea – Rich Assam Black and fold in heaps of cinnamon, ginger, cardamom, and vanilla - all organic ingredients and high grade. What results is a spicy cup, but not overwhelming, with a hint of vanilla sweetness

Earl Grey, black tea – The classic breakfast tea with bergamot oil. Blend of Assam black Indian teas for our Earl Grey Choice. Boasting a deep, rich and lightly brisk flavor with a gorgeously evocative citrus nose from the organic bergamot.

organic iced tea	\$4.00	fountain soda	\$3.50
lemonade	\$3.00	topo chico	\$4.00
premium coffee	\$4.00	san pellegrino	\$6.00
espresso	\$4.50	juice	\$4.00
americano	\$4.25	orange cranberry	
latte	\$5.00	apple grapefruit	
cappuccino	\$5.00	pineapple V8™	
macchiato	\$5.00		
mocha	\$5.00	<i>On Tap</i>	
extra shot	\$1.00	cold brew on tap	\$5.50
hot chocolate	\$4.00	tiny house coffee	
		craft beer	\$6.00
		seasonal selections	