



not only farm-to-table, but proudly, table-to-farm

sweets

donuts & sauces 14/8 ricotta donut holes tossed in cinnamon-sugar + dipping sauces (gf)

mocha-hazelnut budino 12 hazelnut sandies + vanilla bean pudding + cold-brew coffee + dark chocolate (gf)

chocolate covered banana cheesecake 16 ricotta-goat chevre cheesecake with banana + dark chocolate glaze + raspberry coulis

triple layer cake & ice cream 13 pandan, ube, and yuzu layers + white butter cream choice of gelato or sorbet scoop (gf)

cannolis 12 pumpkin-mascarpone cream filling + praline crumble + powdered sugar

apple & cranberry crumble 13.5 apple-cranberry compote + streusel + dark cherry-bourbon sorbet (gf, vegan)

cookies 12 assortment of house cookies + cream frosting (gf)

chocolate cashew tart 14 chocolate cookie crust + chocolate-cashew filling + red winebalsamic-fig reduction (gf, vegan)

fruit tamale 13 roasted pineapple masa + strawberry filling + spiced gooseberry jam; served with guava sorbet + toasted coconut(gf, vegan) limited daily availability

sweets

donuts & sauces 14/8 ricotta donut holes tossed in cinnamon-sugar + dipping sauces (gf)

mocha-hazelnut budino 12 hazelnut sandies + vanilla bean pudding + cold-brew coffee + dark chocolate (gf)

chocolate covered banana cheesecake 16 ricotta-goat chevre cheesecake with banana + dark chocolate glaze + raspberry coulis

triple layer cake & ice cream 13 pandan, ube, and yuzu layers + white butter cream choice of gelato or sorbet scoop (gf)

cannolis 12 pumpkin-mascarpone cream filling + praline crumble + powdered sugar

apple & cranberry crumble 13.5 apple-cranberry compote + streusel + dark cherry-bourbon sorbet (gf, vegan)

cookies 12 assortment of house cookies + cream frosting (gf)

chocolate cashew tart 14 chocolate cookie crust + chocolate-cashew filling + red winebalsamic-fig reduction (gf, vegan)

fruit tamale 13 roasted pineapple masa + strawberry filling + spiced gooseberry jam; served with guava sorbet + toasted coconut (gf, vegan) limited daily availability

Your delight is our delight. If you have questions, comments, compliments, or concerns, please reach out to our GM/DoO, Michelle, directly by email at mjacob@gertrudesrestaurant.net or text 918.260.4399.

Your delight is our delight. If you have questions, comments, compliments, or concerns, please reach out to our GM/DoO, Michelle, directly by email at mjacob@gertrudesrestaurant.net or text 918.260.4399.

1201 North Galvin Parkway Phx AZ. 85008 www.gertrudesrestaurant.net 480.719.8600 ^f Gertrudesrestaurant. [©] @gertrudesdbg s may be served raw/undercooked. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne i gf These menu items can easily be gluten-free df These menu items can easily be dairy free 1201 North Galvin Parkway Phx AZ. 85008 www.gertrudesrestaurant.net 480.719.8600 f Certrudesrestaurant @ @gertrudesdbg ms may be served raw/undercooked. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illn gf These menu items can easily be gluten-free df These menu items can easily be dairy free