



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

## sweets

### donuts & sauces 14/8

ricotta donut holes tossed in cinnamon-sugar;  
dark chocolate ganache + prickly pear jam + madeira caramel  
~gf~

### pistachio cheesecake 15

pistachio-pandan cheesecake + dark chocolate mirror glaze + chocolate meringue + matcha dust

### fruit tamale 13.5

pineapple masa + strawberry filling + spiced gooseberry jam; served with guava sorbet + toasted coconut  
~limited daily availability~  
~gf, vegan~

### peach crumble 13.5

roasted peaches + chai-spice + bourbon + streusel;  
served with dark cherry-bourbon sorbet  
~gf, vegan~

### almond cake trifle 12

almond cake + wild berry compote + vanilla bean custard

### cookies & cream 8

2 house cookies + choice of gelato or sorbet  
~gf~

### chocolate cashew tart 14

chocolate cookie crust + chocolate-cashew fudge + pomegranate-lingonberry coulis  
~gf, vegan~

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](mailto:mjacob@gertrudesrestaurant.net) or text 918.260.4399.

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 Gertrudesrestaurant

 @gertrudesdbg

\*\* Items may be served raw/undercooked. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
gf These menu items can easily be gluten-free. df These menu items can easily be dairy free