Executive Pastry Chef Sandi Seaman

## Wines

Glass

- The Furst Riesling Alsace \$ 6.50

   A crisp white wine with

   dry floral and fruit-driven notes
- Echeverria Sauvignon Blanc Curico Valley \$ 5.50 A fresh white wine with a grapefruit flavor and a crisp long finish
- Lone Birch Gewurztraminer Yakima Valley \$ 6.50 A sweet white wine with refreshing orange notes
- Airfield Estates Chardonnay Yakima Valley \$ 7.00 A Unoaked white wine with a sharp & spicy green berry and melon
- Tresor de la Riviere Cotes du Rhone Rouge \$6.50 A medium body red wine with a sweet black raspberry & black cherry
- Chateau L Eglise Sagat Bordeaux \$ 6.00 This rich full bodied red wine notes black cherry, coffee and chocolate
- Tenuta Curezza Nerosso Salento Rosso \$ 7.50 A full bodied red wine from Italy with notes of black pepper and fresh plum

Executive Chef/General Manager Andre Neimanis









## Specialty Drinks

| Grand Cappuccino - A mix of Grand Marnier,          |              |
|---|--------------|
| espresso and steamed milk.                          | \$8          |
| <b>Spanish Coffee -</b> A mix of Tia Maria, Captain |              |
| Morgan, espresso, topped with Whip Cream.           | \$8          |
| French Coffee - A mix of Grand Marnier,             |              |
| Kahlua, espresso, Sugar, topped with Whip Crean     | 1 <b>\$8</b> |
| Irish Coffee - A mix of Bushmills Irish Whiskey,    |              |
| Brown Sugar, Heavy Cream, Hot Coffee                | \$8          |
| Nutty Irishman Latte - A mix of Baileys,            |              |
| Frangelico, Espresso, steamed milk                  | \$8          |
| Peppermint Hot Cocoa - A mix of Peppermint          |              |
| Schnapps and Hot Chocolate                          | \$8          |
| <b>Coffee Mudslide -</b> A mix of Baileys, Kahlua,  |              |
| Chocolate Syrup and Ice                             | \$ 7         |
| <b>White Russian -</b> A mix of Vodka, Kahlua,      |              |
| and half and half cream                             | \$ 7         |
| <b>Black Russian -</b> A mix of Vodka               |              |
| and Kahlua  | \$8          |
| Hot Toddy - A mix of Bushmills Irish Whiskey,       |              |
| Lemon and Hot Tea                                   | \$8          |
| Amaretto Coffee - Amaretto mixed with Coffee        | \$ 7         |
| Coffee with Kahlua and Cream                        | \$ 7         |
|   | -            |

Add a shot to any coffee & specialty drink from our liquor selection. Prices Vary Morning Glory Coffee and Pastries offers the finest roasted coffee beans along with tortes, wedding cakes, pies, and other various pastries.

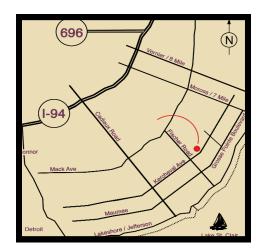


Come join us on our beautiful patio and relax with a glass of wine today.



## Directions:

1-94 to the Moross exit. Go north on Moross,2 miles to Kercheval Ave. Right on Kercheval,1 mile to the Morning Glory.



Business Hours Monday-Saturday 6:00 am-9:00 pm Sunday 9:00 am-3:00 pm



## Liquor & Wine

85 Kercheval Avenue

Grosse Pointe Farms, MI 48236

313-647-0298 www.MorningGloryGrossePointe.com

Find us on Facebook 🚺

