

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.



Signature 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 strawberry and fig compote and graham florentine 8.99
Muscat de Saint Jean de Minervois (Languedoc, France)

Manjari Mousse

Bittersweet Valrhona Manjari chocolate mousse layered with chocolate buttermilk cake and served with a napoleon of blackberry cabernet sorbet and strudel dough 11.99
2009 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)

Boston Cream

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

Homestyle Favorites

Pineapple Upside Down Cake

Warm pineapple upside down cake with Tahitian vanilla gelato, a molasses crisp cookie and Tahitian vanilla pineapple sauce 8.99
Moscato Caposaldo (Lombardi, Italy)

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)

Seasonal Cornucopia

Raspberry and blackberry cobbler with vanilla gelato, caramel nut bar with bittersweet chocolate ganache and apricot cherry bread pudding with anglaise 9.99
2003 Domaine Sigalas Vin Santo (Santorini)

Peanut Butter Pie

Layers upon layers of peanut butter mousse, chocolate ganache and chocolate peanut sable dough with peanut butter cream, Valrhona chocolate gelato and salted peanut brittle 10.99
10-Year-Old Tawny: Taylor Fladgate (Douro)

Bourbon Pecan Tart

Warm and buttery chocolate bourbon pecan tart with dark chocolate sauce and topped with dark chocolate sauce and Tahitian vanilla gelato 7.99
2003 Domaine Sigalas Vin Santo (Santorini)

Allergy Warning: Numerous selections on our menu contain one or more of the following ingredients: dairy, nuts, alcohol, gluten and shellfish. Before placing your order, please inform your server if a person in your party has a food allergy. Enjoy!

*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*

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 Taylor Fladgate, 20-Year Taylor Fladgate, 30-Year Taylor Fladgate

Fruit Festival

Key lime meringue tart, orange strawberry napoleon, lemon roulade with fresh blackberries, vanilla madeleines with apricot sauce, white chocolate Florentine cup with watermelon granite and white chocolate covered cake balls 16.99

Late Harvest Wine Flight: Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Hogue Late Harvest White Riesling

Dessert Sampler

Mix and match these sampler-sized versions of our desserts! Choose from: Crème Brûlée, Lemon Roulade, Manjari Mousse, Finale Cheesecake, Boston Cream, Whoopie Pies, Apple Cranberry Tart, Pineapple Upside Down Cake and Gelati & Sorbet

9 pieces (choose one of each or double-up on your favorites) 19.99

6 pieces 14.99

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 Bliss

Our signature molten served with creme anglaise, layers of morello cherry marmalade and Tahitian bavarian creme with thin sheets of Valrhona Manjari chocolate, Valrhona praline feuilletine with passion fruit curd and chocolate streusel, moist Valrhona Guanaja chocolate meringue cake with chocolate caramel creme and salty pine nut croquant, basket of mango sorbet and two caipirinha truffles 26.99

Ice Wine Flight: Jackson Triggs Vidal Ice Wine, King Estate Pinot Gris, Selaks Marlborough

Light & Sweet

Sugar-Free Chocolate Mousse 7.99

Gelati & Sorbet 8.99

Fresh Fruit 9.99

Ask about our Gluten-Free options.

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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

Enjoy roasted chicken for an additional \$3.00 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 11.99

10-Year-Old Tawny: Taylor Fladgate (Douro)

Mesclun Salad [v]

Mesclun greens, goat cheese and cherry tomatoes with creamy balsamic vinaigrette 7.99

2009 Robert Mondavi Private Selection Pinot Noir
(Santa Lucia Highlands, California)

Greek Salad [v]

Mesclun greens, cherry tomatoes, red onions, cucumbers, feta cheese, mangos and candied olives with our housemade Greek dressing 8.99

2010 Indaba Chenin Blanc (South Africa)

Spinach Salad

Spinach with strawberries, toasted pecans, pickled onions and bacon with zinfandel vinaigrette \$7.99

2010 Anterra Pinot Grigio (Veneto, Italy)

Chicken Caesar Salad

Romaine lettuce, grated Parmesean cheese and marinated chicken breast with Caesar dressing 9.99

2009 Monkey Bay Sauvignon Blanc
(Marlborough, New Zealand)

Sides [v] 4.00

Asparagus

Buttered Corn

Yellow Potatoes

Roasted Carrots

Parsnip Mash

Crispy Chicken

Panko-crusted chicken breast served with orange pineapple chutney and parsnip mash 9.99

2009 Cameron Hughes "Lot 259" (Columbia Valley, Washington)

Truffle Macaroni and Cheese [v]

Pasta shells and roasted asparagus in a truffle Gruyère cheese sauce 9.99

2009 Genesis Riesling (Columbia Valley, Washington)

Finale Short Ribs

Boneless short ribs dry-rubbed with Valrhona cocoa and illy coffee, braised in dark beer and caramelized onions and served with roasted carrots and yellow potatoes 14.99

2009 Robert Mondavi Private Selection Pinot Noir
(Santa Lucia Highlands, California)

Sweet Potato Lasagna [v]

Creamy layers of ricotta and sweet potato with pesto cream sauce served with a spinach salad \$9.99

Toasted Head Chardonnay (Yolo County, California)

Mediterranean Pizza [v]

Roasted tomatoes, slices of fresh mozzarella and whole basil leaves with a drizzle of balsamic reduction 8.99

2007 Columbia Crest "Grand Estates" Merlot
(Columbia Valley, Washington)

White Pizza

Roasted chicken, caramelized onions and feta cheese with a lemon cream sauce 9.99

2010 Anterra Pinot Grigio (Veneto, Italy)

Crab and Corn Pizza

Sweet crab and corn with gruyere and parmesan cheeses and a hint of brandy \$8.99

Mauritson Sauvignon Blanc (Dry Creek, California)

Dinner & Dessert Special

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

Choice of Mesclun Salad, Spinach Salad, Greek Salad, Chicken Caesar Salad, Crispy Chicken, Mediterranean Pizza, White Pizza, Crab and Corn Pizza, Sweet Potato Lasagna or Truffle Macaroni and Cheese.

Substitute Finale Short Ribs for an additional \$2.

Selection of Prix Fixe Desserts

Molten Chocolate, Crème Brûlée, Boston Cream, Finale Cheesecake, Seasonal Cornucopia, Apple a la Mode, Pineapple Upside Down Cake, Peanut Butter Pie, Burbon Pecan Tart and Gelati & Sorbet.

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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

Molten Chocolate Martini

To honor the Molten Chocolate Cake: Svedka, chocolate sauce, Disaronno Amaretto, Kahlua 9.99

Espresso Martini

Svedka, Godiva Dark, Kahlua, Espresso 9.99

The Milky Way

Svedka Vanilla Vodka, Kahlua, Frangelico, Grand Marnier 8.99

Peach Cosmopolitan

Svedka, Peach Schnapps, Squeezed Lemon, Cranberry Juice 8.99

Tiramisu Martini

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

Hazelnut Martini

Frangelico, Hazelnut Chocolate, Lavender Syrup and Honey Caramel Sauce 8.99

Tropical Sunset

X-Rated Fusion Vodka, pineapple juice, raspberry sauce, splash of soda water 11.99

Wild Berry Mojito

Gran Gesta Cava, fresh berries, mint leaves, peach schnapps, splash of Sprite 9.99

Mojito

Muddled limes, mint and sugar with Bacardi rum and soda water 10.99

Gin and Tonic

Bombay sapphire gin with tonic water and lime syrup 9.99

Strawberry Margarita

Tequila with triple sec, lime juice, and strawberry sorbet 9.99

Crème Brûlée

Muddled creme brulee, Pinnacle whipped cream vodka, salted honey caramel sauce, heavy cream 8.99

Marbled Cheesecake

Muddled cheesecake, Pinnacle whipped cream vodka, Godiva White chocolate liqueur 10.99

St. Germain Blush

St. Germain, Disaronno, Cranberry juice 9.99

Choco Mint

Crème de Menthe, Crème de Cacao, Finale hot chocolate 8.99

Butterscotch Dream

Butterscotch schnapps, Bailey's Irish Creme, Pinnacle whipped cream vodka 10.99

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

Almond

Disaronno Amaretto

Cloud Nine

Baileys, Frangelico and Kahlua

Spicy Especial

Bailey's Irish Creme, Kahlua Especial, milk foam with cinnamon

Hot Chocolate

Rich, creamy house recipes made with Valrhona chocolate.

Extra Noir 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

Spirits

Cognacs

Courvoisier VSOP 8.99

Hennessy VSOP 8.99

Remy Martin VSOP 8.99

Delamain Pale and Dry 18

Remy Martin XO 21

Hennessy Paradis 45

Specialty Beer

Featuring many local craft breweries.

Harpoon IPA 5.9%

(Boston, MA) Medium body with a clean finish 4.99

Harpoon Hefeweizen 5.0%

(Boston, MA) Light body with citrus-like aroma 4.99

Duvel Golden Ale 8.5%

(Belgium) Refreshing blonde ale 10.99

Atwater Vanilla Java Porter 6.0%

(Cape Ann Brewing) Porter with vanilla, java and chocolate malt 8.99

Abita Turbodog 6%

(LA) Dark brown ale with a sweet chocolate toffee-like flavor 4.99

Samuel Smith Oatmeal Stout 5.1%

(England) Brewed with oats for a silky texture and bittersweet finish 7.99

Crispin Original Hard Apple Cider 5%

(MN) Classically styled hard cider with a fresh apple nose 5.99

Wells Banana Bread 5.2%

(England) Malty aroma with a gentle nose of banana 6.99

Bosteels Tripel Karmeliet 8.4%

(Belgium) Creamy vanilla notes in a 300 year old recipe 12.99

Frozen Cocktails

Light and refreshing, adds the perfect chill to your day.

Peaches and Cream

Peaches and cream gelato with orange mango juice, whipped cream vodka and raspberry sauce 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

The Finale Freeze

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

Scotch

Single Malt Macallan 12 Years 8.99

Glenmorangie 10 Years 8.99

Laphroaig 10 Years 8.99

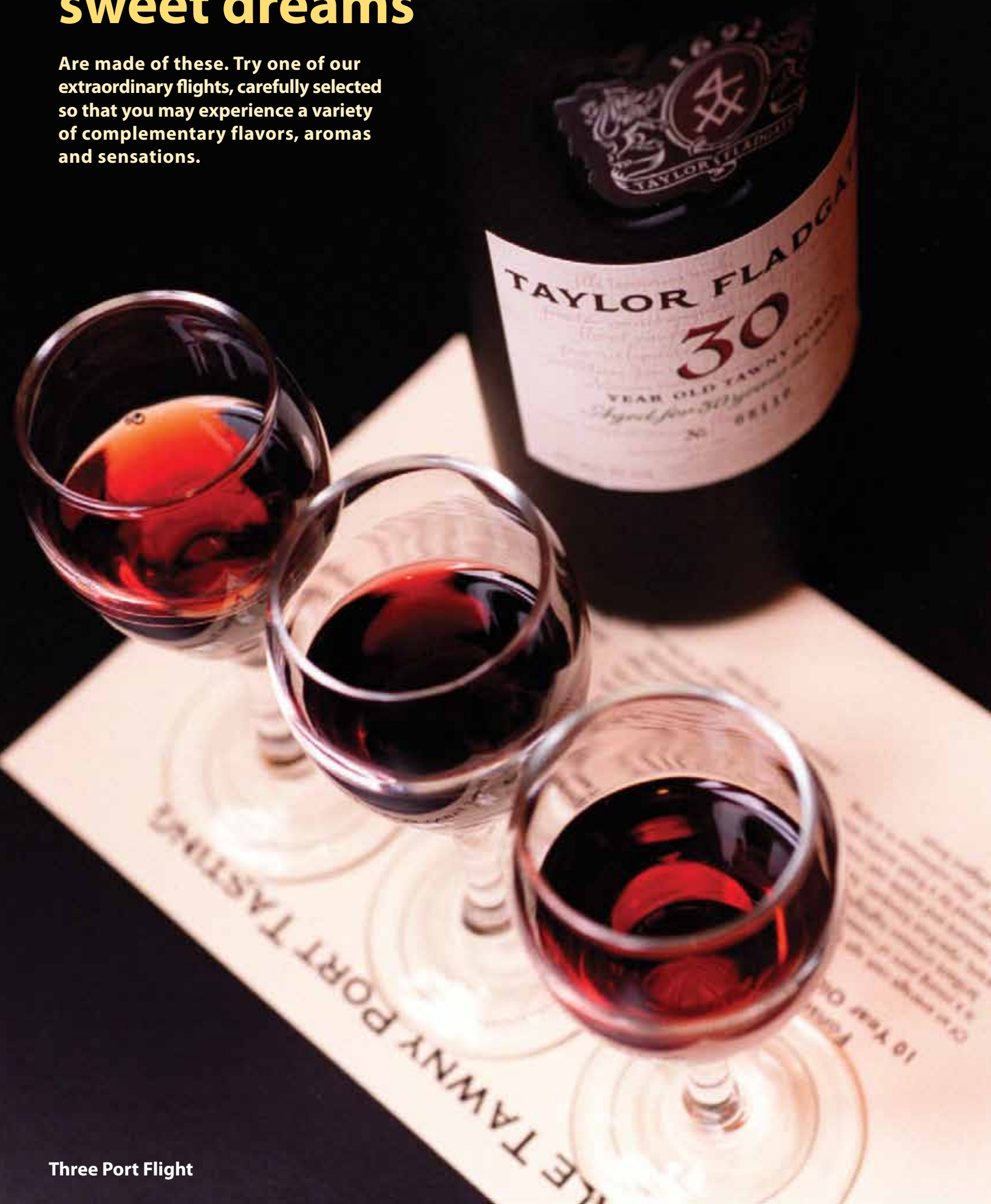
Brandy & Armagnac

Poire Williams 8.99

Larresingle Reserve Tresor VSOP 8.99

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

Three Port Flight

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

Sherry Flight

Lustau's Solera Reserva Sherries: Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin" Pedro Ximénez "San Emilio" 12.99

Late Harvest Flight

Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Hogue Late Harvest White Riesling 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, King Estate Pinot Gris, 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:

2005 Taylor Fladgate (Douro) 7.99
Vibrant fruit and rich tannins

10-Year-Old Tawny:

Taylor Fladgate (Douro) 9.99
Rich mellow fruit with hints of caramel and toffee

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 Pedro Ximénez "San Emilio" (Spain) 9.99

Dried figs and roasted coffee beans with a velvety, soft mouth feel

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 (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."

2010 Michele Chiarlo, Moscato d'Asti "Nivole" (Piedmont, Italy) 9.99

Intense peach bouquet with crisp finish

2009 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy) 10.99

Sweet hint of rose petals and raspberries

Moscato Caposaldo

(Lombardi, Italy) 9.99 glass

Tangerine, mango and honey with vanilla

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

2010 Hogue Late Harvest White Riesling (Columbia Valley, Washington) 7.99

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

Château de Jau, Muscat de Rivesaltes (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."

2008 Kracher Cuvée Beerenauslese (Austria) 17.99

Exotic fruit after grapefruit and lychee, elegant with good structure

2007 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 "Anna de Codorniu" Brut 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)

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

Ice Wine

Produced from grapes that have been frozen while still on the vine, creating a more concentrated, sweet wine.

2006 Selaks Marlborough Ice Wine (New Zealand) 10.99

Character of honey, lychee and apricots

2006 Inniskillin Vidal Ice Wine (Niagara, Canada) 18.99

Lychee, tangerine, nectarine and peach with clover honey

2007 King Estate Pinot Gris Vin Glace (Oregon) 13.99

Peaches, honey and apricot with a light, fresh finish

2006 Jackson Triggs Vidal Ice Wine (Niagara, Canada) 12.99

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

2009 Cooper Mountain Vin Glace (Willamette Valley, Oregon) 12.99

Truly a beautiful nectar. Sweet hints of peaches and crisp pear followed by notes of honey with a clean non-syrupy finish.

White Wine

2010 Anterra Pinot Grigio

(Veneto, Italy) 7.99 glass / 26.99 btl

Delicate and fruity with elegant floral notes

2009 Monkey Bay Sauvignon Blanc (Marlborough, New Zealand)

6.99 glass / 25.99 btl

Crisp and refreshing with ripe grapefruit, gooseberry and pineapple

2010 Mauritson Sauvignon Blanc (Dry Creek, California) 8.99 glass / 30.99 btl

Organic wine with a taste full of pears, green apples, mango and lemon curd with a slight floral nose

2009 Genesis Riesling (Columbia Valley, Washington) 8.99 glass / 36.99 btl

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

2009 Cameron Hughes "Lot 259" (Columbia Valley, Washington)

9.99 glass / 32.99 btl

70% Riesling, 30% Chenin Blanc, layered with, citrus, nectarine and white floral notes

2009 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

2009 Emma Pearl Chardonnay (Santa Barbara, California) 9.99 glass / 32.99 btl

Medium body on the palate with bright aromas of melon, sweet oak, medium acid and simple sweet melon flavors that finish richly

2009 Valley of the Moon Pinot Blanc (Sonoma, California) 9.99 glass / 32.99 btl

Aromas of honeysuckle, kiwi and pear with a hint of tangerine lead to a creamy balanced finish

2010 Indaba Chenin Blanc

(South Africa) 6.99 glass / 2.99 btl

Peach, honey, and quince jelly in a dry style that exhibits more tropical fruit notes that recall pineapple and guava

2009 La Craie Vouvray

(Loire Valley, France) 9.99 glass / 32.99 btl

Made from 100% chenin blanc this demi sec rivals a riesling for its complexity

Coffee Drinks

Coffee 2.99

Café Au Lait 2.89

Espresso: single 2.79 / double 4.00

Macchiato 3.29

Americano 2.79

Cappuccino: single 3.79 / double 4.59

Café Latte: single 3.79 / double 4.59

Add flavoring for 0.20

Red Wine

2009 Robert Mondavi Private Selection Pinot Noir (Santa Lucia Highlands, CA)

8.99 glass / 36.99 btl

Citrus, pear, stone fruit aromas and flavors

2009 Angeline Pinot Noir Reserve (Russian River Valley, California)

8.99 glass / 36.99 btl

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

2007 Columbia Crest "Grand Estates" Merlot (Columbia Valley, Washington)

6.99 glass / 27.99 btl

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

2007 El Coto Rioja Crianza

(Rioja, Spain) 7.99 glass / 24.99 btl

Aromas of fresh fruit with hints of vanilla and licorice from the oak

2008 Hogue Cellars Cabernet Sauvignon (Columbia Valley, Washington)

8.99 glass / 45.99 btl

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

2009 Diseño Malbec (Mendoza, Argentina)

6.99 glass / 27.99 btl

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

2009 Flying Winemaker Malbec (Mendoza, Argentina)

7.99 glass / 37.99 btl

Refined aromas of blackberries, blueberries, and raspberries

2009 Manifesto! Zinfandel (Lodi, California)

8.99 glass / 29.99 btl

Nose full of red raspberry, bright cherry, black cherry with hints of orange peel and Asian spice

2010 Axis Zinfandel (Lodi, California)

8.99 glass / 29.99 btl

Concentrated berry jam with robust and spicy notes on the finish

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

Sparkling or Still Water 1.89

Loose Leaf Teas (ask for selection) 3.99

Barritt's Ginger Beer 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
finaledesserts.com

Park Plaza | Coolidge Corner | Harvard Square

