

The Sinmobile

The menu for the Sinmobile is always a little bit in flux. Inspiration strikes. Seasons change. Below is a sample of our most recent Sins du Jour. Catch us on the curb to see what's new.

Sins du Jour

Classic Sins

Madagascar Vanilla

Cappuccino Crunch

with Chocolate-Covered Almonds
and Kahlua

Belgian Chocolate Truffle

with Coffee Liquor

Blackberry-Cabernet
Sorbet

Lemon-Ginger Sorbet

Caramel with Sea Salt

Seasonal Sins

Blackberry Buttermilk

Strawberry Shortcake

With Chocolate Chunks and Grand
Marnier

Cantaloupe Sorbet

With Sea Salt and Lime

Wicked Wasabi

With Grand Marnier

Bittersweet Chocolate

With Ancho Chiles

Thai Peanut

With Coconut Milk and Ginger

Flirtation: \$4.00 Obsession: \$6.00

All Ice Creams and Sorbets are served with a Biscotti Rustica

Cones available upon request.

Waffle Cone or Basket: \$2.00 additional.

Ice Cream Sinwiches

Layers of crispy & chewy hand-held fun.

Mud Pie

Mocha Macaroons*

layered with Chocolate Fudge and Cappuccino Crunch Ice Cream

Rabbit Food

Carrot and Zucchini Muffin

layered with Trickling Springs Buttermilk Ice Cream

Nutty Monkey

Chocolate-Pecan Banana Muffin

layered with Vanilla Ice Cream and Nutella

Cow Pie

Chocolate Macaroons layered with Belgian Chocolate Truffle Ice Cream

\$4.00 each

Wicked Whoopie Pies

& other baked goods

Chocolate-Ancho

Striped with Dark and White Chocolate

Strawberry-Rhubarb

With Walnuts and White Chocolate

Margarita

Tequila and Lime filling and a schmear of Lime Curd

Chocolate Fleur de Sel Cookies

Sweetly Savory Treats Dipped in Bittersweet Chocolate

5 cookies

\$4.00 each

Beverages

Ginger Lemonade

Secret recipe. Refreshing and crisp.

Green Tea with Passionfruit

Cold Brewed Sencha. Lightly sweet.

\$2.50

24-ounce iced tumbler