

Cretia’s Sweet Pairings

Signature cocktails paired with our classic desserts.

SPARKLE & SWIRL 14

ONE CLASSIC CUPCAKE, GLASS OF SIGNATURE SHIMMERY BUBBLES

POET’S NIGHTCAP 17

A SLICE OF CHOCOLATE CAKE, IRISH COFFEE

ESPRESS YOURSELF 18

A SLICE OF COFFEE CAKE, SIGNATURE ESPRESSO MARTINI

SOUTHERN COMFORT 16

PECAN BAR, BULLEIT RYE OLD FASHIONED

IN PIE WE CRUST 18

A SLICE OF PIE, YOUR WAY, PAIRED WITH A REFRESHING FRENCH 75

Desserts

Save room—this is the best part.

CAKE BY THE SLICE 7.20

ASK ABOUT TODAY’S SELECTION

PIE BY THE SLICE 7.20

SEASONAL FAVORITES

COOKIES 2.10

FRESH BAKED, ROTATING SELECTION

LEMON BARS 5

BRIGHT, BUTTERY, AND JUST THE RIGHT AMOUNT OF SWEET

PECAN BARS 6

RICH, NUTTY, AND A LITTLE INDULGENT

CUPCAKE 3

CHOCOLATE, VANILLA, STRAWBERRY AND ROTATING SELECTIONS

Classic Cocktails

Timeless, well-balanced, and always in style.

WOODFORD OLD FASHIONED 15

WOODFORD RESERVE, SUGAR, BITTERS, ORANGE PEEL, LUXARDO. CHERRY

TOP SHELF MARGARITA 16

LALO TEQUILA, LIME, ORANGE LIQUEUR

MOSCOW MULE 13

TITO’S VODKA, LIME, GINGER BEER

FRENCH 75 15

HENDRICK’S GIN, LEMON, SUGAR, SPARKLING WINE

ESPRESSO MARTINI 15

TITO’S VODKA, ESPRESSO, COFFEE LIQUEUR, SUGAR

APEROL SPRITZ 14

APEROL, PROSECCO, SODA

Wine by the Glass

White

COPPOLA PINOT GRIGIO 9 / 32

BENVOLIO PINOT GRIGIO 10 / 38

ST. FRANCIS CHARDONNAY 10 / 38

MURPHY’S SAUVIGNON BLANC 10 / 38

SOFIA PROSECCO 10

SHADES OF BLUE REISLING 9 / 34

Red

BONANZA CABERNET 11 / 42

JOEL GOTT 815 CABERNET 11 / 42

STERLING MERLOT 9 / 34

PENFOLDS SHIRAZ 10 / 38

MONTES MALBEC 11 / 42

Bottled Beer

DALLAS BLONDE ALE 6

COMMUNITY MOSAIC IPA 7

AUSTIN EAST CIDER BLD ORANGE 6

Dos XX MEXICAN LAGAR 6

GUINNESS DROUGHT 8

MILLER LITE AMERICAN LAGER 5

BUD LIGHT LIGHT LAGER 5

MODELO PILSNER-STYLE LAGER 6

Refreshments

Light, bright, and made to enjoy.

ICED TEA 3

SOFT DRINKS 3

COKE, DIET COKE, DR. PEPPER, SPRITE

ITALIAN SODA 5

ITALIAN CREAM SODA 6

VANILLA, STRAWBERRY, RASPBERRY

FRESH JUICE 4

ORANGE, PINEAPPLE, CRANBERRY

Tea by the ‘C’

Join us for a casual take on tea, served daily. Gossip with your girlfriends, choose from classic blends.



Classic Tea Selection \$3 EACH

Includes lemon, sugar & cream

ENGLISH BREAKFAST

GREEN

PEPPERMINT

EARL GRAY

CHAI SPICE

Add a Sweet or Savory Treat

COFFEE CAKE 7.20

ITALIAN CREAM COOKIE 2.10

STRAWBERRY CREAM COOKIE 2.10

SWEET BREAD PLATE 14

Enhancements

HONEY +1

MILK ALTERNATIVES +1

OAT COCONUT

SOY ALMOND

BUTTER CROISSANT 3.10

JALAPEÑO BISCUIT 3.10

CHEESE BOARD 18

TOAST & JAM 2

Make it a Tea HC

ADD A SHOT OF OCHO VERDE, NON-ALCOHOLIC CANNABIS SPIRIT 10

From the Café

Signature Lattes

CRETIA’S LATTE 8

VANILLA, STEAMED WHOLE MILK, CINNAMON

BROWN SUGAR ICED LATTE 8

BROWN SUGAR, ESPRESSO, ICE, MILK

TOASTED COCONUT LATTE 8

COCONUT SYRUP, ESPRESSO, STEAMED COCONUT MILK, TOASTED COCONUT

Classics

DARK ROAST COFFEE 4

DOUBLE ESPRESSO 3

LATTE 6

CAPPUCCINO 5

AMERICANO 5

CAFE AU LAIT 5

Milk Options

WHOLE

OAT \$1

SOY \$1

COCONUT \$1

ALMOND \$1

Syrups \$1 EACH

VANILLA / SF

CARAMEL

COCONUT

WHITE CHOCOLATE

DARK CHOCOLATE

CRETIA’S • EST. 1986

Bishop Arts District, Dallas

v = vegetarian • gf = gluten free • Please inform your server of any dietary restrictions