

ALWAYS SEASONAL SUNDAES TOPPINGS



STUMPTOWN COFFEE

A sweet cappuccino taste in your cone! We use locally roasted, organic & fair trade Stumptown Coffee beans to cold infuse our sweet cream & milk with their bold, smooth flavor.



HONEY LAVENDER

Inspired by the flavors of the Pacific Northwest, we use locally harvested wild honey and bits of organic lavender from Sequim, on the Olympic Peninsula.



SALTED CARAMEL

Our salted caramel dares to be saltier than all the others! We use kosher sea salt and homemade caramel, made from organic, local cream and butter and non-GMO cane sugar.



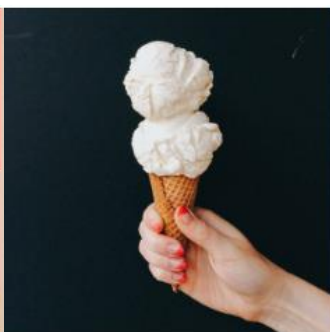
MELTED CHOCOLATE

Most chocolate ice creams are made using cocoa powder, but we use 70% dark, organic, fair trade Theo Chocolate. We melt the chocolate bars using a hot mixture of cream, milk and sugar and the result is a dense, extra fudgy chocolate ice cream unlike any other.



ORIGINAL STRAWBERRY

An ice cream shop classic! To make this flavor we use organic strawberries from Viva Farms—an amazing farm incubator in our very own Skagit Valley. It has swirls and chunks of these locally grown strawberries plus a touch of organic vanilla extract.



EARL GREY

Coffee ice cream is a staple, so why not tea ice cream?! We use organic and fair trade Earl Grey tea, steeped overnight in our sweet cream & milk.



MAPLE WALNUT

We use organic maple extract to make a smooth maple ice cream base, and then fold in California-grown, organic walnuts.



'SCOUT' MINT

Every year we buy thousands of Girl Scout Thin Mint cookies directly from local scouts! The cookies get crushed and folded into mint ice cream made with extract from Washington-grown organic peppermint.