

Postres *Desserts*

CHURROS (G) \$12

Cinnamon & Sugar-Dusted Churros,
Cajeta, Chocolate & Raspberry Sauces

FLAN DE ESPRESSO \$10

VOLCÁN DE HELADOS (G) \$12

Zesty Vanilla, Chocolate & Cajeta Ice Cream,
Salted Caramel, Guava Sauce, Pumpkin Seed Brittle,
Pecan Brownie Bits, Whipped Cream

CITRUS TRES LECHES (G) \$11

Citrus-Infused Sponge Cake,
Whipped Cream, Toasted Almonds

PASTEL DE CHOCOLATE (G) \$11

Chocolate Cake, Hazelnut-Pecan Mousse

Dulce Sueños

INDULGE IN ALL OF THE ABOVE DESSERTS,
WITH HOUSE MADE ALMOND COOKIES & FRESH FRUIT \$50
SERVES 4-6

HELADOS



ONE SCOOP \$4 | THREE SCOOPS \$9

ICE CREAM

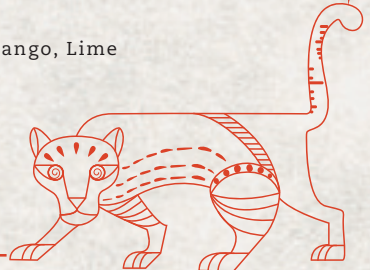
Zesty Vanilla, Chocolate, Cajeta

SORBET

Mexican Chocolate, Raspberry, Mango, Lime

 Vegetarian  Plant-Based

(G) Gluten: Made with Flour/Wheat



Tequilas Para Postres *Dessert Tequilas*

Reposado

CENOTE	\$16
MIJENTA	\$18
CLASE AZUL	\$36

Añejo

DON JULIO 1942	\$36
MAESTRO DOBEL	\$22
CORAZON SINGLE BARREL ELMER T LEE	\$28

Selecciones Superiores

AVIÓN RESERVA 44	\$42
GRAN CENTENARIO LEYENDA	\$48
CLASE AZUL GOLD	\$76
HERRADURA SELECCIÓN SUPREMA	\$98

Vino de Postres *Dessert Wine*

TAYLOR FLADGATE TAWNY PORT 10 YEAR	\$14
MICHELE CHIARLO 'NIVOLE' MOSCATO D'ASTI	\$12

