

SWEETS

SHARE your dessert, your experience

All Shared Desserts \$5

Estéban's Mini Churros

Chocolate Chestnut "Galletas" Cookies

Portuguese cookies

Mini Pear Baked Buñuelo

Spanish doughnuts

Chocolate Polvorones Crumble GF

Spanish shortbread

SAVOR your dessert, your experience

All Savor Desserts \$9

Tres Nieves

Chef's house-made ice cream

Banana and Coconut Bread Pudding

Dulce de leche, Banana cinnamon ice cream

Dark Chocolate Crème Brûlée GF

Bad Dog Farms Meyer Lemon Cake DF

port wine ice cream

Crema Catalana

blueberry compote

Don Pedro X Sherry \$15

GF: gluten free

When providing your own dessert,
a \$4 fee will be charged for each person at the table.

CORDIALS

DESSERT WINES

| | |
|---------------------------------------|----|
| Jorge Ordóñez Sweet Muscat | 9 |
| Fiorellino, Late Harvest Viognier '13 | 19 |
| Dow's 10 Tawny Port | 12 |
| Quinta de la Rosa Tawny Port | 11 |
| Dow's LBV Port | 10 |
| Vale D. Maria 10-year Tawny Port | 13 |

SHERRIES

| | |
|-----------------------------------|----|
| Asuncion Oloroso off-dry sherry | 12 |
| Alvear de Añada Pedro Ximenez '13 | 13 |

AFTER DINNER COCKTAILS

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|--|----|
| Espresso Martini vodka, Kahlua, espresso | 9 |
| Irish Coffee | 9 |
| Jameson's, coffee, whipped cream | |
| Café Loco Bailey's, Frangelico | 12 |

DIGESTIFS

| | |
|--|----|
| Amaretto Disaronno | 9 |
| Licor 43 | 11 |
| a beautiful Spanish version of Grand Marnier | |
| Grand Marnier | 12 |
| Bailey's | 10 |

COGNAC & ARMAGNAC

| | |
|------------------------------|----|
| Bas-Armagnac VSOP | 12 |
| Courvoisier VS | 13 |
| Remy Martin VSOP | 13 |
| Hennessy VS | 14 |
| Pedro I Solerea Gran Reserve | 15 |
| Germain-Robin Craft Method | 15 |

CAFÉ

| | |
|--------------------------------|---|
| Espresso, Latte, or Cappuccino | 5 |
| Numi Teas | 4 |
| Coffee Regular or Decaf | 4 |