
DULCE

Stuffed Churros - ghirardelli chocolate sauce 8

El Capitan Caramel Flan - bourbon cherry 10

Posoreo - oreo crust with hint of espresso grinds , peanut butter cream cheese, coconut ice cream 12

Blueberry Mousse - whipped cream and chocolate sauce 9

COFFEE DRINKS

Mexican Coffee - tequila, kahlua, coffee, whipped cream 12

Spanish Coffee - rum, triple sec, kahlua, coffee, whipped cream 12

Keoke Coffee - brandy, kahlua, coffee whipped cream 12

Toasted Almond - Kahlua, Amaretto, Coffee, Whipped Cream 12

ESPRESSO DRINKS

Espresso 5

Double Espresso 6.50

Cappuccino 7

Latte 7

FRUIT-BASED DISTILLED SPIRITS

COGNAC (Distilled from Grapes)

Louis XIII, Grande Champagne - (1/2 Ounce pour) 100

Pierre Ferrand - 10 Generations, Grande Champagne 17

ARMAGNAC (Distilled from Grapes)

1984 Castarède - Bas Armagnac 38

Castarède - 20 Yr Old, Réserve de la Famille 30

Delord - 25 Yr Old, Bas Armagnac 50

1991 Delord - Bas Armagnac 31

2008 Ravignan - Bas Armagnac 34

1985 Ravignan- Bas Armagnac 65

SPANISH BRANDY (Distilled from Grapes)

Cardenal Mendoza - Solera Gran Reserva 15

Lepanto - 15 year Solera Gran Reserva 19

Torres - 20 year Solera Hors d'Age 15

Torres - 30 year Solera Jaime I 32

CALVADOS (Distilled from Apples & Pears)

1957 Christian Drouin - Coeur de Lion 65

DESSERT WINE

Bodegas Dios Baco - Esnobista Moscatel Pasa, Spain 10

2011 Nikka - Passito di Pantelleria, Sicily 12

2017 Royal Tokaji - Mézes Mály, Hungary 48

2009 Château Doisy-Vedrines - Sauternes 16

SHERRY, PORT AND VIN DOUX NATUREL

Alvear, 1927 Solera Pedro Ximenez - Sherry 17

Quinta Da Corte - 10 year old tawny, Port 15

Taylor Fladgate - 20 year old tawny, Port 19