

LAST COURSE

posada

ALTA COCINA

COFFEE DRINKS

Mexican Coffee	14
tequila, grind espresso, whipped cream	
Spanish Coffee	14
rum, triple sec, grind espresso, whipped cream	
Keoke Coffee	14
brandy, kahlua, grind espresso, whipped cream	
Toasted Almond Coffee	14
grind espresso, amaretto, whipped cream	
Espresso Martini	14
vodka, bourbon cream, grind espresso	

ESPRESSO DRINKS

Espresso	5.50
Double Espresso	6.75
Cappuccino	7.50
Latte	7.50

OUR FAVORITES

Tesseron Master Blend 88 Cognac, 1 oz serving	80
<i>The Art of Blending:</i> This is a very special creation from the oldest reserves of the Tesseron family's 19th-century Paradis cellar. The number 88 refers to the 88 finest Grande Champagne Crus that make up this wonderful Hors d'Age expression, composed from only ten glass demijohns. The eaux-de-vie that were used for this blend were made from Ugni Blanc, Folle Blanche, and Colombard grapes, distilled between 1853 and 1906. Conserved patiently in a 12th-century cellar, with their necks very carefully sealed, the Cognacs that have gone into creating this masterpeice are fruits of intense and arduous labor.	
Pappy Van Winkle, 1.5 oz serving	40
<i>10 year Kentucky Straight Bourbon Whiskey.</i> Each sip of this bourbom, otherwise known as Pappy 12 Year, delivers waves of decadent toffee, freshly toasted nuts, and soothing brown spices. The long, lingering finish can compete with any excellent cognac, making Van Winkle 12 Year Special Reserve Lot B a perfect after dinner drink.	
Clase Azul Tequila Dia de Muertos, 1 oz serving	135
<i>Limited Edition Colores, 2022.</i> Born from the encounter between cultures and world views, the celebration of Dia de Muertos is one of Mexico's most beloved & emblematic traditions. We're proud to present the new Clase Azul Tequila Dia de Muertos Limited Edition Colores, a creation that pays homage to the colors that illuminate this iconic Mexican celebration.	

DULCE

Freddie's Rootbeer Float	12
<i>Buffalo Trace Bourbon cream, vanilla ice cream, gourmet rootbeer toasted almonds (must be 21)</i>	
Tres Leche Cake with Dulce de Leche	12
<i>three different milks, strawberry sauce, fresh strawberries</i>	
Peanut Butter Toffee Bar with Vanilla Ice Cream	10
<i>butter, brown sugar, peanut butter chips, toffee bits, sugar crystals</i>	
Flourless Chocolate Torte	10
<i>silky, smooth, & rich chocolate, powdered sugar, strawberry glaze</i>	
Stuffed Churros	10
<i>egg custard filling, Ghirardelli chocolate sauce, whipped cream</i>	
Caramel Flan	12
<i>infused rum, berries</i>	

DESSERT WINES

2017 Nika	17
<i>Bent el Riah, Passito di Pantelleria</i>	
2022 Chateau Laribotte	19
<i>Sauternes, France</i>	

PORT & SHERRY

Graham's	19
<i>20 year tawny</i>	
Alvear	19
<i>Solera 1927, Pedro Ximenez</i>	

BRANDY

Cardenal Mendoza	10
<i>Solera Gran Reserva, 1 oz serving</i>	
Lepanto	12
<i>Solera Gran Reserva, 1 oz serving</i>	
Torres	22
<i>30 year Solera Jaime I, 1 oz serving</i>	
Germain Robin	20
<i>Single Barrel 1 oz serving</i>	
Germain Robin	18
<i>XO, 1 oz serving</i>	
Remy Martin	12
<i>1738 Blend, 1 oz serving</i>	

COGNAC

Pierre Ferrand	15
<i>10 Generations, 1 oz serving</i>	

ARMAGNAC

1984 Castarede	26
<i>Bas Armagnac, 1 oz serving</i>	
Castarede	20
<i>20 year Reserve de la Famille, 1 oz serving</i>	
DeLord	22
<i>25 year Bas Armagnac, 1 oz serving</i>	
1991 DeLord	21
<i>Bas Armagnac, 1 oz serving</i>	
2008 Ravignam	22
<i>Bas Armagnac, 1 oz serving</i>	
1985 Ravignam	40
<i>Bas Armagnac, 1 oz serving</i>	

RUM

Bacardi	17
<i>16 year Grand Reserva Especial, Puerto Rico, 1 oz serving</i>	
Pussers	15
<i>British Navy, Guyana, 1 oz serving</i>	
2006 Plantation	22
<i>single cask, Peru, 1 oz serving</i>	