

LAST COURSE

posada

ALTA COCINA

HOMEMADE EGGNOG

Spiced rum, bourbon15

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 serving80

*The Art of Blending:* 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 masterpiece are fruits of intense and arduous labor.

Pappy Van Winkle, 1.5 oz serving40

*10 year Kentucky Straight Bourbon Whiskey.* 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.

DULCE

Freddie’s Rootbeer Float	12
Buffalo Trace Bourbon cream, vanilla ice cream, gourmet rootbeer toasted almonds (must be 21)	
Tres Leche Cake with Dulce de Leche	12
three different milks, strawberry sauce, fresh strawberries	
Vanilla Ice Cream with Churros	10
egg custard filling, Ghirardelli chocolate sauce	
Flourless Chocolate Torte	10
silky, smooth, & rich chocolate, powdered sugar, strawberry glaze	
Stuffed Churros	10
egg custard filling, Ghirardelli chocolate sauce, whipped cream	
Caramel Flan	12
infused rum, berries	

DESSERT WINES

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

PORT & SHERRY

Taylor’s	19
20 year tawny	
Alvear	19
Solera 1927, Pedro Ximenez	

BRANDY

Cardenal Mendoza	10
Solera Gran Reserva, 1 oz serving	
Lepanto	12
Solera Gran Reserva, 1 oz serving	
Germain Robin	20
Single Barrel 1 oz serving	
Germain Robin	18
XO, 1 oz serving	
Pierre Ferrand	12
Generations, 1 oz serving	

ARMAGNAC

Castarede	20
20 year Reserve de la Famille, 1 oz serving	
DeLord	22
25 year Bas Armagnac, 1 oz serving	
1991 DeLord	21
Bas Armagnac, 1 oz serving	
2008 Ravignam	22
Bas Armagnac, 1 oz serving	

RUM

Pussers	15
British Navy, Guyana, 1 oz serving	
2006 Plantation	22
single cask, Peru, 1 oz serving	

LIQUEUR

Grand Marnier	40
Grande Cuvée Révélation	