

## DESSERTS

Churros \$8

Dipped in Cinnamon Sugar

Guava & Cream Cheese Empanadas \$9

Mango Coulis

Serrano Chile Key Lime Pie \$10

Dulce de Leche

Tres Leches \$8

Cherry-Anise Compote & Dulce de Leche

Bittersweet Chocolate Cake \$10

Crema de Mezcal Whipped Cream

Mexican Cheese Plate \$11

Guava Paste & Canela Tortilla Chips

## AFTER DINNER DRINKS

### Port

Dow's Tawny, <i>10yr</i>	\$9
Sandeman Port, <i>LBV</i>	\$10
Warre's Tawny, <i>20yr</i>	\$12

### Cognac

Hennessy XO	\$18
Courvoisier XO	\$35

### Single Malt

Bruickladdich <i>Islay, 10yr</i>	\$11
Glenlivet, <i>12yr</i>	\$12

### Scotch Whiskey

MaCallan, <i>12yr</i>	\$12
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### Sherry

Pedro Ximenez, <i>1827</i>	\$6
Bodegas Hidalgo, <i>La Gitana</i>	\$7
Emilio Hidalgo, <i>Gobernador</i>	\$9
Lustau Solera, <i>Emilin</i>	\$10
William Humbert, <i>Especial</i>	\$10

### Dessert Wine

Concha y Toro, <i>Late Harvest</i>	\$14
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### Spanish Brandy

Lustau, <i>Jerez</i>	\$13
Gran Duque de Alba, <i>Oro</i>	\$14

### Mezcal

Del Maguey, <i>Crema de Mezcal</i>	\$9
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