



AFTER DINNER COCKTAILS

LA BEBIDA DE GRANOS DE CAFÉ Stoli Vanil, Frangelico, Tuaca, Kahlua, Crème de Cacao, espresso; decaf available

CAFÉ DE SAN CHEZ flamed Kahlua, Fundador, Crème de Cacao, coffee, whipped cream; decaf available

SPANISH CREAM SODA Stoli Vanil, Licor 43, cream, soda

OUTER BANKS Gran Marnier, Baileys, Buttershots, steamed milk, chocolate

SHERRY

EMILIO LUSTAU Don Nuño, Oloroso sherry 7 / 37

EMILIO LUSTAU Rare Cream sherry 7 / 37

PEDRO ROMERO Moscatel sherry 5 / 29

BODEGAS TORO ALBALÁ Pedro Ximenez 10 / 40

PORT

SANDEMAN Rich Ruby port 6 / 31

SANDEMAN Founders Reserve port 7 / 37

WARRE'S King's Tawny port 7 / 37

TAYLOR FLADGATE 10 year Tawny port 9 / 49

DESSERT WINE

CASTA DIVA Late harvest Muscat 10 / 46

CASTAÑO DULCE Monastrell 6 / 42

BRANDY

FUNDADOR Spanish brandy 8

CARDENAL MENDOZA Solera Gran Reserva 13

COFFEE BAR

ESPRESSO, AMERICANO 3

HOUSE DRIP 3

LATTE, CAPPUCCINO OR MASALA CHAI 4

CUBAN COFFEE 4

MOCHAS Ginger spiced, white chocolate, almond & honey, or hazelnut & almond 4

COFFEE FRENCH PRESS

ROWSTERS Direct trade and locally roasted; featured roast Peru Lake Titicaca or bean trio Milky Way; available small or large 5 / 7

SWISS MOUNTAIN COFFEE CO Direct trade and locally roasted; Guatemalan, Peruvian, Brazilian Bob-o-Link, Sumatra; available small or large 5 / 7

FERRIS FLAVOR Mackinac Island Fudge, Cinnamon Hazelnut, Hazelnut, Michigan Sweet Cherry, French Vanilla

DECAF Hazelnut Creme, French Roast

TEA FRENCH PRESS

Available half or full pot

ORGANIC Mahgreb Mint, Gunpowder Green, Jasmine, Earl Grey

ORGANIC & DECAF Chamomile, Blueberry Rooibos,

REGULAR Assam Superior, Peaches & Ginger, English Breakfast

FEATURES

FALL

ENSALADA DE GAMBAS AL FUEGO

Blackened tiger shrimp, curried cauliflower, roasted corn & asparagus, creamy coconut vinaigrette, rocket greens **11**

Pair with Lion Stout

CORDERO DE CEREZA

Cherry braised lamb shank, truffled sweet potato fries, maple brandy jus, arugula **12**

Pair with Pietro Marini Malbec

P.E.I. MEJILLONES

Prince Edward Island mussels, roasted apple, fennel, caramelized onions, sundried tomato, cider broth, rye toast **10**

Pair with Pietro Marini Torrontes

GALLETAS Y CHORIZO

Manchego-pork belly biscuits, chorizo gravy, fried egg, fresh sage, jalapeño honey **10**

Pair with Rodenbach Grand Cru

QUESO AL HORNO

Baked brie, cranberry date chutney, apple, spicy candied walnuts, grilled toast & crackers **10**

Pair with a split of Codorniu Brut Cava

PIETRO MARINI

Torrontes

Alto Valle Calchaqui, Salta, Argentina **11 / 42**

PIETRO MARINI

Malbec

Alto Valle Calchaqui, Salta, Argentina **12 / 46**

THE ORANGE KILT

Johnny Walker Red, Kraken Black Rum, Simple Syrup, Fresh Squeezed Orange **10**

RODENBACH GRAND CRU

Sour Ale

Roeselare, Belgium **20 / 750 mL**

Rowsters Coffee

Peru Lake Titicaca; available small or large press pot **5 / 7**

DESSERTS

Open this menu for our
full after dinner
beverage
list.

BIZCOCHO DE CHOCOLATE

Vegan chocolate brownie, cashew, tangerine sorbet 6

ANILLOS DE MASA

Doughnuts with citrus sugar, mocha ice cream, chocolate sauce 7

FLAN DE ESPECIAL

Lemongrass flan, shortbread, pomegranate, candied limes 7

TARTA DE CHOCOLATE AL WHISKEY

Whisky soaked cake, caramel pecan gelato, brownie & white chocolate mousse 6

CREMA CATALANA

Vanilla bean catalana, bourbon oatmeal raisin cookie 8

TARTA DE CHOCOLATE CON TRUFAS

Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles 8

EMPANADA DE MANZANA

Apple filled pastry, dulce de leche gelato, brandy caramel sauce 8

CHOCOLATE Y FRAMBUESA ASADAS

Warm chocolate cobbler topped with raspberries & frozen chocolate mousse 7

HELADOS Y SORBETS

A trio of Palazzolos' handmade sorbets & gelatos, ask for featured flavors 7

TARTA CON TRES LECHE

Yellow cake, three milks, toasted coconut, frozen chocolate mousse 8

PASTEL DE QUESO

Sweet potato goat cheesecake, pecan linzer cookie, grapefruit curd, maple syrup 8