

Flan al Caramelo

Caramel flan with windmill cookie brittle 5.95

Crema Catalana

Baked sugar-glazed custard, hazelnut liqueur 6.95
Pair with Casta Diva dessert wine.

Tarta de Chocolate con Trufas

Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles 7.95

Torta de Chocolate al Whisky

Whiskey soaked cakes, caramel pecan whiskey ice cream, white chocolate mousse, raspberry glaze 4.95

Empanada de Chocolate

Chocolate fudge pastry, Dolce de leche ice cream, brandy caramel, raspberry sauce 7.95

Chocolate Raspberry Cobbler

Hot! Chocolate mousse topping 6.95
Pair with Taylor Fladgate 10yr.Tawny.

Espresso Brownie

Espresso brownie with berry compote and whipped cream 6.95

Helados y Sorbetes

Palazzolos' handmade sorbets or gelatos 6.95

Tarta de Blanca con Tres Leches

Drenched cake, coconut, cocoa, chocolate mousse 6.95

Pastel de Queso de Cabra

Goat cheesecake, spicy hazelnut crust, red wine poached figs 7.95

"Helado Frito"

Dulce de Leche gelato atop fried lawash 2.95

Sherry y Port

All of our Café, After Dinner Drinks, Cocktails, Sherries and Ports are on our Tapa Menu. Here are some of our favorites.

Emilio Lustau Rare Cream

Smooth, complex, intense, concentrated.
Perfect with creamy helados gl 6.95 bt 36

Toro Albalá Gran Reserva PX 1982

Spanish treasure. Electrifyingly sweet, caramel, brown sugar, raisins, roasted nuts gl 9.95 bt 39

Sandeman Founder's Reserve

Full fruit, fire of classic Porto gl 5.95 bt 36
Postre pairing: Tarta de Chocolate

T. Fladgate 10 year old Tawny

Elegant, smooth, delicate wood, mellow gl 8.95 bt 48
Postre pairing: Tarta de Tres Leches

Casta Diva Cosecha Miel D.O. Alicante, RP 90 pts.

Late-harvest muscat, honey, orange, licorice gl 9.95 bt 45
Postre pairing: Crema de Catalan

After Dinner Drinks

La Bebida de Granos de Café

Stoli Vanil, Frangelico, Tuaca, Tia Maria, Crème de Cacao, espresso. Available with decaf espresso.

Café de San Chez

Kahlua, Fundador, Crème de Cacao, coffee, whipped cream and flamed at the bar

The Effen Bomb

Effen black cherry vodka, Chambord, vanilla crème, in a pirouette rimmed martini.

Outer Banks Steamer

Gran Marnier, Crème de Cacao, Buttershots, chocolate, warm frothed milk.
Make it a long night by adding a shot of espresso.

38 W. Fulton Downtown GR 616.774.8272
SanChezBistro.com

Regional Features: South America

In the words of chef Joe Z "This is the fun stuff." Presenting our chefs with the challenge of creating monthly features gives them the chance to flex their culinary talents.

This months features are our chefs interpretation of the cuisine from a continent with a food culture as varied as its' landscape. From the mysterious, fog veiled Machupicchu to the wild nights of Carnaval and beautiful Brazillian beaches comes savory stews and bright ceviches.

Like llamas travelling through the Andes, we present you these features. Enjoy these tapas and try an Argentine wine flight or a freshly roasted press pot of Colombian coffee while you're at it.

Chile: Ceviche Mixto

Mixed curried coconut lime seafood ceviche* of Ahi tuna, shrimp, scallops and calamari served with a salad of julienned vegetables. 9.95
Pairing: Pisco. Kevin McReynolds favorite

Brazil: Pato no Tucapi

Brazillian stewed duck* served with yucca mash and citrus herb chili broth. 10.95
Pairing: Xingu, Brazillian Black Lager

Peru: Papa a la Huancia

Seasoned and roasted purple fingerling potatoes with Manchego "nacho" cheese sauce, cilantro, jalapeno sour cream and a hard boiled egg. 7.95
Pairing: Red Stripe, Jamaican Lager

Argentina: Escalope de Ternera

Thinly pounded and breaded veal*, served with golden hominy tomatillo salsa and chimmi-churri 10.95
Pairing: Featured Wine Flight

Bolivia: Chichoronnes

House made pork cracklins* and a garlic chili lime sauce 4.95
Pairing: Dirty Bastard, Scotch Ale

Dominican Republic: Mofongo

Mashed and fried plantains stuffed with roasted chicken* and pork belly smothered in a pineapple rum caramel 5.95
Pairing: Avery Hog Heaven, Barley Wine

Churros and Chocolate

Spanish style fried pastry served with a cup of rich hot chocolate 4.95
Pairing: Liz recommends Warres Tawny Port

Bebidas y Café

Don Cristobal 1492 Red Wine Flight

These wines are young and fruity with a touch of oak; 20% of each harvest being aged in it. These 100% varietals are an excellent example of what happens on the eastern side of the Andes.
Malbec, Bonarda or Cabernet
5.95 glass - 10 flight - 22.95 bottle

Cinna Bon Bon Cocktail

A wonderful winter treat of house infused cinnamon Absolut with Amaretto, Frangelico and vanilla. Topped with hand shaken whip cream and cinnamon. 9.95

Rowsters Coffee - Colombia - Huila Monserrate

A cooperative farm made up of 28 families in Monserrate, this is a wonderfully sweet, toffee, creamy coffee full of flavor Press Pots: Half 2.95 or Full 5.95

Notice: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.