

## *Dessert Menu*

FLAN · 5.95 ·

Choice of Mexican vanilla or coconut flavored Mexican custard

NIEVE FRITA · 5.95 ·

Corn flakes encrusted deep fried ice cream, chocolate drizzle, kiwi and strawberries

CHOCOLATE LAVA CAKE · 6.95 ·

Warm molten dark chocolate cake, chocolate drizzle, and vanilla ice cream

PASTEL DE TEQUILA · 6.95 ·

Nescafe and tequila reposado infused tres leches cake

PAY DE GUAYABA · 6.95 ·

Guava cheesecake, graham cracker crust, cajeta drizzle

CHURROS · 7.95 ·

House made fried to order, mini churros, cajeta drizzle, bittersweet Mexican hot chocolate dip

PINEAPPLE UPSIDE DOWN · 6.95 ·

Warm grilled pineapple upside down cake, vanilla ice cream, pineapple-custard sauce, Maraschino cherry

ALL DESSERTS ARE MADE IN HOUSE



## *After Dinner Drinks*

We proudly serve locally roasted coffee from  
THE COFFEE & TEA EXCHANGE  
Regular or Decaf available

CAFÉ CON CANELA · 3.25 ·

Organic Fair trade Mexican coffee brewed with house ground Mexican cinnamon

ESPRESSO · single 3 · double 4.5 ·

LATTE · 5 ·

CAPPUCCINO · 5 ·

MEXICAN HOT CHOCOLATE · 5 ·

CAFÉ CON CHOCOLATE · 5 ·

Steaming Mexican hot chocolate prepared with double espresso

MIGHTY LEAF HOT TEA · 4 ·

## *Cordials*

BAILEY'S · 8 ·

KAHLUA · 8 ·

LICOR 43 · 8 ·

PATRON CAFÉ · 8 ·

DISARRONO AMARRETO · 8 ·

FRANGELICO · 8.5 ·

GRAHAM'S 10 YR TAWNY PORT · 9 ·

GONZALEZ BYASS SHERRY · 9 ·

75% Palomino, 25% Pedro Jimenez, aged 8 years

RONCHATA · 9 ·

House made horchata, Captain Morgan, cinnamon