

DESSERT

SPECIALTY DESSERTS

Tres Leche Cake – Coconut infused

“three milk” cake with fresh fruit salsa, and meringue topping. 8

Gluten Free

Spanish Flan – Traditional Spanish flan

with finely diced marinated orange, honey, and vanilla bean caramel. 9 *gf*

Warm Chocolate Soufflé Cake – With cinnamon and orange essence, served with coffee ice cream

and topped with hazelnuts. 9 *gf*

Helados – Assorted house made ice creams and sorbets. 8 *gf*

Bread Pudding– Made with fresh green apple, dried fruit , spices, served with a bourbon caramel sauce

and house made vanilla ice cream. 9

Spanish Artisan Cheeses – Today’s selection of Spanish cheeses with dates, almond-fig cake, quince paste, fennel honey, and sliced apples 12

COFFEE & DESSERT COCKTAILS

Café Mexicano – Hot coffee with Patron XO liqueur 9

Calypso Coffee – Hot coffee with Mt. Gay rum and Tia Maria 9

Spicy Latin Coffee- Hot coffee with Spain’s Licor 43 and Ancho Reyes Chile Liquor 9

Coffee Keoke – Hot coffee with brandy and Kahlua 9

Horchata Tini– Premium Rum Chata Liqueur, Baileys served up with a dusting of cinnamon 10

Key Lime Pie Martini-Liqueur 43, stoly vanilla, half and half and fresh key lime shaken and served up 10

Espresso Martini – Three Olives Double Espresso Vodka, Baileys, freshly brewed espresso, shaken and served up 10

Rose Martini – Godiva White Chocolate Liqueur & Tequila Rose shaken, served up 10

Tiramisu Martini– Premium Rum Chata liqueur, double espresso vodka shaken and served up

with a swirl of chocolate 10

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Wines

WINES	G	B
Santa Julia Tardio (Mendoza, Argentina) ...delectable honey, melon and ripe apricots	\$10	\$35
Susan Balbo, Late Harvest Torrontes (Mendoza, Spain) ...citrus fruit, honey flavors	\$10	\$35
Ochoa, Moscatel (Navarra, Spain) ...sweet aromatic late harvest Moscatel	\$10	\$35
Jorge Ordenez, Dulce de Moscatel, (Malaga, Spain)...long tropical fruit flavors	\$14	\$50
Susan Balbo, Late Harvest Malbec (Mendoza, Argentina)...rich blackberry and plum	\$14	\$50

SHERRIES

Alvear Solera Cream (Montilla Moriles, Spain) ...nut brittle...need we say more?	\$9
Lustau, East India Solera (Jerez, Spain)...blend of sweet Pedro Ximenez and dry Oloroso	\$9

PORTS

Sandeman Founders Reserve Porto (Douro Valley, Portugal)...chocolate, ripe black cherries	\$8
Warre's 10 Year Old Tawny Port (Douro Valley, Portugal)...cedar, red apples, oranges spices	\$9
Dow 10 Year Tawny Port (Douro Valley, Portugal)...cedar, maraschino cherry, orange rind	\$9
Taylor Fladgate 20 Year Tawny Port (Douro Valley, Portugal) ...a mélange of butterscotch	\$13
Cockburn's Vintage Port, 2000 (Douro Valley, Portugal)...concentrated mature ripe fruit	\$16
Sandeman 30 Year Old Port (Douro Valley, Portugal)...smooth with nuts, spice and vanilla	\$19