

# DESSERT

## SPECIALTY DESSERTS

**Tres Leche Cake** – Coconut infused

“three milk” cake with fresh fruit salsa, and meringue topping 7.75

**Spanish Flan** – Traditional Spanish flan

with finely diced marinated orange, honey, and vanilla bean caramel 7.75

**Warm Chocolate Soufflé Cake** – With cinnamon and orange essence, served with coffee ice cream and topped with hazelnuts 7.75

**Helados** – Assorted housemade ice creams and sorbets 7.75

**Apple and Cranberry Crisp**- Caramelized apples and cranberries with a crisp oatmeal topping. Served with house made vanilla ice cream. 7.75

**Capirotada** –Brazilian bread pudding with caramelized pineapple, plantains, coconut and spices. Served in a dulce de leche sauce with house made vanilla ice cream 7.75

**Spanish Artisan Cheeses** – Today’s selection of Spanish cheeses with dates, almond-fig cake, quince paste, fennel honey, and sliced apples 10

## COFFEE & DESSERT COCKTAILS

**Café Mexicano** – Hot coffee with Patron XO liqueur 8

**Café Cubano** – Hot coffee with Myer’s Dark Rum and Kahlua 8

**Calypso Coffee** – Hot coffee with Mt. Gay rum and Tia Maria 8

**Coffee Keoke** – Hot coffee with brandy and Kahlua 8

**Coco Caliente con Crema**– Malibu Coconut Rum, Godiva Dark Chocolate Liqueur, and 3 Olives Espresso Vodka, topped with steamed milk 8

**Espresso Martini** – 3 Olives Espresso Vodka, freshly brewed espresso, a splash of Bailey’s, shaken and served up 8.5

**Naranja Nirvana** – Grand Marnier, brandy, Kahlua and cream served up with a dusting of cinnamon 8.5

**Rose Martini** – Godiva White Chocolate Liqueur & Tequila Rose shaken, served up 8

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## WINES

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Santa Julia Tardio, 2007 (Mendoza, Argentina) ...delectable honey, melon and ripe apricots	\$7	\$31
Ochoa, Vino Dulce de Moscatel, 2005 (Navarra, Spain)...intense varietal flavor, pineapple	\$6	\$26
Cristal Li Dulce, Especial (Alicante, Spain) ...flavors of quince, grapefruit and dried figs	\$7	\$31

## SHERRIES

Alvear Solera Cream (Montilla Moriles, Spain) ...nut brittle...need we say more?	\$7.5
Lustau, East India Solera (Jerez, Spain)...blend of sweet Pedro Xinmenez and dry Oloroso	\$8

## PORTS

Dow Late Bottle Vintage Port, 2005 (Douro Valley, Portugal)...chocolate, ripe black cherries	\$6
Warre's 10 Year Old Tawny Port (Douro Valley, Portugal)...cedar, red apples, oranges spices	\$8
Dow 10 Year Tawny Port (Douro Valley, Portugal)...cedar, maraschino cherry, orange rind	\$8
Taylor Fladgate 20 Year Tawny Port (Douro Valley, Portugal) ...a mélange of butterscotch	\$12
Sandeman Vintage Port, 2000 (Douro Valley, Portugal)...concentrated mature ripe fruit	\$15
Taylor Fladgate 30 Year Tawney (Douro Valley, Portugal)...smooth with nuts, spice and licorice	\$18

