

## Desserts

### CHEESECAKE BRÛLÉE 12.75

New York Style cheesecake torched with caramelized sugar, served over a rich berry sauce. 1070 cal

### CHOCOLATE MOLTEN CAKE 13.50

Warm chocolate cake with a chocolate fudge center. Served with vanilla ice cream and rich chocolate ganache. 970 cal

### PAPAYA CREAM 11

Fresh papaya blended with vanilla ice cream. Topped with crème de cassis and canella pastry crisp. 240 cal

### CRÈME BRÛLÉE 🌿 13.50

Vanilla bean custard with caramelized sugar topping and fresh berries. 590 cal

### TRES LECHEs CAKE 14

Vanilla sponge cake soaked in three types of milk, topped with toasted meringue and mixed berries. 830 cal

### ICE CREAM 🌿 11.25

Vanilla ice cream served with strawberry, chocolate or caramel sauce. 350 cal

### KEY LIME PIE 13.50

Tart Florida key lime pie with graham cracker crust and fresh whipped cream. 840 cal

### CHOCOLATE BRIGADEIRO 14

Rich truffled chocolate in a decadent chocolate cookie crust topped with chocolate ganache and sprinkles. 1270 cal

## Café Cocktails

### CARAJILLO 16.50

Licor 43, espresso, ice. 180 cal

### IRISH COFFEE 12.50

Baileys Irish Cream, Jameson, coffee. 280 cal

### ESPRESSO MARTINI 14.50

Wheatley Vodka, Caffè Borghetti, Licor 43. 280 cal

### BAILEYS COFFEE 14.50

Baileys Irish Cream, coffee. 340 cal

## *Dessert Wine*

90 cal

		<b>Glass</b>	<b>375ml. Btl</b>
<b>CABERNET FRANC, ICE WINE</b> Inniskillin, Niagara, Canada		40	144
<b>LATE HARVEST</b> Dolce, Napa Valley		30	106
<b>VIDAL, ICE WINE</b> Inniskillin, Niagara, Canada		31	114

## **Scotch**

140 cal

### **SINGLE MALT**

<b>ARBEG 10</b>	24	<b>THE MACALLAN 12</b>	21
<b>BALVENIE DOUBLEWOOD 12</b>	25	<b>THE MACALLAN 15</b>	36
<b>OBAN 14</b>	24.50	<b>THE MACALLAN 18</b>	66
<b>THE GLENLIVET 12</b>	18.50	<b>THE MACALLAN RARE CASK</b>	57
<b>THE GLENLIVET 25</b>	62		

### **BLENDED**

<b>JOHNNIE WALKER BLACK 12</b>	16.50
<b>JOHNNIE WALKER BLUE</b>	48

## *Bourbon & Whiskey*

140 cal

<b>ANGEL'S ENVY</b>	17.50	<b>KNOB CREEK RYE</b>	16
<b>BASIL HAYDEN</b>	19	<b>OLD FORESTER</b>	14.50
<b>BUFFALO TRACE</b>	16.50	<b>SUNTORY TOKI</b>	18.50
<b>BULLEIT</b>	19.50	<b>WHISTLEPIG RYE 10</b>	27
<b>BULLEIT RYE</b>	19	<b>WHISTLEPIG RYE PIGGYBACK</b>	15
<b>FOUR ROSES</b>	18	<b>WOODFORD RESERVE</b>	18.50

## *Aged Tequila*

140 cal

<b>CLASE AZUL AÑEJO</b>	87	<b>DON JULIO AÑEJO</b>	16.50
<b>CLASE AZUL REPOSADO</b>	49	<b>DON JULIO AÑEJO 1942</b>	34
<b>CÓDIGO 1530 REPOSADO</b>	20	<b>DON JULIO REPOSADO</b>	16.50

# Cognac

140 cal

## RÉMY MARTIN LOUIS XIII

Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each cellar master selects only the most precious eaux-de-vie from our cellars for LOUIS XIII.

0.5oz | 142    1oz | 280    1.5oz | 410    2oz | 525

GRAND MARNIER	18
RÉMY MARTIN VSOP	16
RÉMY MARTIN XO	35

## Port

95 cal

FONSECA Port, "Bin 27", Portugal	14
GRAHAM'S LBV Port, Portugal	13
GRAHAM'S Vintage Port, Portugal	42
RAMOS PINTO Tawny, "10 Year", Portugal	17
TAYLOR FLADGATE Tawny, "20 Year", Portugal	29

## Madeira | Sherry

95 cal

BROADBENT "5 Years Reserve", Madeira, Portugal	12.50
GONZALEZ BYASS Oloroso Sherry, "Cristina", Jerez, Spain	14.75

## Grappa

170 cal

BANFI	17.50
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