

DESSERT

CHEESECAKE BRÛLÉE

New York Style cheesecake torched with caramelized sugar, served over a rich berry sauce. 1070 cal | 12.50

PAPAYA CREAM

Fresh papaya blended with vanilla ice cream. Topped with crème de cassis and canella pastry crisp. 240 cal | 11.50

CRÈME BRÛLÉE

Vanilla bean custard with caramelized sugar topping and fresh berries. 590 cal | 12.50

CHOCOLATE MOLTEN CAKE

Warm chocolate cake with a chocolate fudge center. Served with vanilla ice cream and rich chocolate ganache. 970 cal | 13.00

CHOCOLATE BRIGADEIRO

Rich truffled chocolate in a decadent chocolate cookie crust topped with chocolate ganache and sprinkles. 1270 cal | 12.00

TRES LECHES CAKE

Vanilla sponge cake soaked in three types of milk, topped with toasted meringue and mixed berries. 830 cal | 13.00

ICE CREAM

Vanilla ice cream served with strawberry, chocolate or caramel sauce. 350 cal | 10.50

KEY LIME PIE

Tart Florida key lime pie with graham cracker crust and fresh whipped cream. 840 cal | 12.50

CAFÉ COCKTAILS

CARAJILLO

Licor 43, espresso, ice. 180 cal | 11.50

IRISH COFFEE

Baileys Irish Cream, Jameson, coffee. 280 cal | 10.50

NUTTY IRISHMAN

Jameson, Frangelico, Baileys Irish Cream, coffee. 310 cal | 10.50

ESPRESSO MARTINI

Diplomático Reserva Exclusiva Rum, Borghetti, Licor 43. 280 cal | 11.50

HUNT BOX

Angel's Envy Bourbon, Disaronno, Aperol, Black Walnut Bitters. 170 cal | 14.50

BAILEYS COFFEE

Baileys Irish Cream, coffee. 340 cal | 11.50

SPANISH COFFEE

Brandy, Borghetti, coffee. 240 cal | 10.50

CHOCOLATE MARTINI

Basil Hayden, Licor 43 Chocolate, Frangelico. 450 cal | 15.00

SCOTCH (140 cal)

BLENDED

Chivas Regal 12	15.00
Johnnie Walker Black 12	16.00
Johnnie Walker Blue	46.00
Monkey Shoulder Batch 27	15.00

SINGLE MALT

Ardbeg 10	22.00
The Balvenie Doublewood 12	25.00

SINGLE MALT

The Glenlivet 12	16.00
The Glenlivet 25	60.00
Laphroaig 10	16.00
The Macallan 12	17.00
The Macallan 15	34.00
The Macallan Rare Cask	55.00
The Macallan Ruby	56.00
The Macallan 18	64.00
Oban 14	22.50

BOURBON / WHISKEY (140 cal)

Angel's Envy	17.00
Basil Hayden	17.00
Buffalo Trace	16.00
Bulleit	16.00

Knob Creek Rye	15.00
Suntory Toki	15.50
WhistlePig Rye 10	25.00
Woodford Reserve	17.00

AGED TEQUILA (140 cal)

Clase Azul Reposado	32.00
Clase Azul Añejo	80.00
Código 1530 Reposado	19.00
Don Julio Añejo	16.00

Don Julio Reposado	16.00
Don Julio Rosado	32.00
Don Julio Añejo 1942	34.00

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 | 142.00

1oz | 280.00

1,5oz | 410.00

2oz | 525.00

Courvoisier VSOP	15.00
Courvoisier XO	32.00
Grand Marnier	15.00
Grand Marnier Cuvée du Centenaire	35.00
Hennessy Paradis (10z)	97.00
Hennessy VS	12.00

Hennessy XO	36.00
Martell VSOP	14.50
Martell XO	32.00
Rémy Martin VSOP	16.00
Rémy Martin XO	35.00

DESSERT WINE (90 cal)

	<i>glass</i>	<i>bottle</i>
Inniskillin, Vidal, Ice Wine, <i>Niagara, Canada, 375ml</i>	31.00	114.00
Jackson-Triggs, Vidal, Ice Wine, "Reserve", <i>Niagara, Canada, 375ml</i>	16.00	48.00
Inniskillin, Cabernet Franc, Ice Wine, <i>Niagara, Canada, 375ml</i>	40.00	144.00
Dolce, Late Harvest, <i>Napa Valley, 375ml</i>	30.00	106.00

PORT (95 cal)

Fonseca, Port, "Bin 27", <i>Portugal</i>	12.50
Graham's, LBV Port, <i>Portugal</i>	13.00
Graham's, Vintage Port, <i>Portugal</i>	44.00
Ramos Pinto, Tawny, "10 Year", <i>Portugal</i>	14.75
Taylor Fladgate, Tawny, "20 Year", <i>Portugal</i>	29.00
Terra d'Oro, Zinfandel, Port, <i>Amador County</i>	12.50

MADEIRA / SHERRY (95 cal)

Broadbent, "5 Years Reserve", <i>Madeira, Portugal</i>	12.50
Gonzalez Byass, Oloroso Sherry, "Cristina", <i>Jerez, Spain</i>	14.75

GRAPPA (170 cal)

Castello Banfi	16.50
Angelo Gaja Sperss	33.00