

## 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 14

Licor 43, espresso, ice. *180 cal*

### IRISH COFFEE 11.50

Baileys Irish Cream, Jameson, coffee. *280 cal*

### ESPRESSO MARTINI 12.50

Diplomático Reserva Exclusiva Rum, Caffè Borghetti, Licor 43. *280 cal*

### BAILEYS COFFEE 12.50

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	38	142
<b>LATE HARVEST</b> Dolce, Napa Valley	30	104
<b>VIDAL, ICE WINE</b> Inniskillin, Niagara, Canada	30	112

## Scotch

140 cal

### SINGLE MALT

<b>ARBEG 10</b>	22.25	<b>THE GLENLIVET 25</b>	59
<b>BALVENIE DOUBLEWOOD 12</b>	22.75	<b>THE MACALLAN 12</b>	19
<b>LAPHROAIG 10</b>	15	<b>THE MACALLAN 15</b>	35
<b>OBAN 14</b>	21.50	<b>THE MACALLAN 18</b>	62
<b>THE GLENLIVET 12</b>	16.50	<b>THE MACALLAN RARE CASK</b>	48

### BLENDED

<b>CHIVAS REGAL 12</b>	14	<b>JOHNNIE WALKER BLUE</b>	42
<b>JOHNNIE WALKER BLACK 12</b>	14.50	<b>MONKEY SHOULDER BATCH 27</b>	13

## Bourbon & Whiskey

140 cal

<b>ANGEL'S ENVY</b>	15.50	<b>SUNTORY TOKI</b>	15.25
<b>BASIL HAYDEN</b>	17	<b>WHISTLEPIG RYE 10</b>	24.75
<b>BUFFALO TRACE</b>	13.75	<b>WHISTLEPIG RYE PIGGYBACK</b>	15
<b>BULLEIT</b>	14	<b>WOODFORD RESERVE</b>	15.50
<b>KNOB CREEK RYE</b>	12.75		

## Aged Tequila

140 cal

<b>CLASE AZUL AÑEJO</b>	77	<b>DON JULIO AÑEJO 1942</b>	33
<b>CLASE AZUL REPOSADO</b>	34	<b>DON JULIO REPOSADO</b>	14.75
<b>CÓDIGO 1530 REPOSADO</b>	18	<b>DON JULIO ROSADO</b>	40
<b>DON JULIO AÑEJO</b>	14.50		

# 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 | 132    1oz | 260    1.5oz | 360    2oz | 455

GRAND MARNIER	13
GRAND MARNIER CUVÉE DU CENTENAIRE	35
HENNESSY XO	33
RÉMY MARTIN VSOP	14
RÉMY MARTIN XO	35

## Port

95 cal

FONSECA Port, "Bin 27", Portugal	13
GRAHAM'S LBV Port, Portugal	12
GRAHAM'S Vintage Port, Portugal	42
RAMOS PINTO Tawny, "10 Year", Portugal	16
TAYLOR FLADGATE Tawny, "20 Year", Portugal	27
TERRA D'ORO Zinfandel, Port, Amador County	11.50

## Madeira | Sherry

95 cal

BROADBENT "5 Years Reserve", Madeira, Portugal	11.50
GONZALEZ BYASS Oloroso Sherry, "Cristina", Jerez, Spain	13.75

## Grappa

170 cal

BANFI	16.50
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