

House Made Desserts

TARTA DE SANTIAGO 8

Spanish almond cake; dulce de leche, whipped mocha ganache, crushed Marcona almonds
Chef Jacob's Wine Pairing...Torres "Aqua d'Or" Moscatel 10

TRES LECHE 8

Salted caramel three milks cake; toasted apple chip, whipped cream, caramel sauce
Suggested Pairing...Ramos Pinto "Collector's" Ruby Port 7.5

TORTA DE ZANAHORIA 8

Three layer carrot cake; ginger cream cheese icing, crushed candied walnuts
Suggested Pairing...Ramos Pinto "Lagrima" White Port 6

PASTEL DE CHOCOLATE 8

Warm chocolate pudding cake; vanilla ice cream
Suggested Pairing...Ramos Pinto "10 Year" Tawny Port 9

TARTA DE QUESO 8

Pumpkin cheesecake; graham cracker crust, whipped cream, pepita brittle
Pastry Chef Stephanie's Suggested Pairing...Ramos Pinto "20 Year" Tawny Port 14

GRAND DESSERT PLATE 35

All five of the above creations by Pastry Chef Stephanie

HELADOS Y SORBETES 5

A changing selection of ice cream and sorbets; please ask your server

Coffees and Teas

French Press, Espresso, Cappuccino, Latte
Harney & Sons Specialty Tea Sachets



Executive Chef Jacob Hough
Pastry Chef Stephanie Kincaid

Dessert Drinks

ALMOND JOY

Clément Mahina Coco, Frangelico,
Godiva White Chocolate Liqueur,
chocolate syrup; up

KEY LIME

Tessora Limone Cream, Citron Vodka
lime, splash of sprite, lime slice; up

PIZELLE

OYO Vodka, Amaretto di Saronno, Galliano,
Spanish Licor 43; served up

SALTY CARAMEL CHOCOLATE MARTINI

Smirnoff Caramel Vodka, Godiva White and
Dorda Chocolate Liqueurs, chocolate sauce;
up with a salted rim

CAFÉ LIMONE

OYO Honey-Vanilla Vodka, sour,
Tessora Limone Cream Liqueur,
Don Ciccio & Figli Espresso Liqueur; up

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlúa Liqueur,
espresso; up with espresso beans

Coffee Drinks

Served with whipped cream

BAILEYS & COFFEE

Baileys Irish Cream

BERMUDA COFFEE

Zaya 12 year Rum, Baileys Irish Cream

CAFÉ GATES

Grand Marnier, Kahlúa,
Crème de Cacao

IRISH COFFEE

Bushmill's Irish Whiskey, sugar cube

JALISCO COFFEE

Patrón XO Café

ITALIAN COFFEE

Tuaca, Frangelico

CARAJILLO

Spanish Licor 43 on the rocks, espresso,
mixed tableside

Dessert Wines

Moscato, "**Aqua d'Or**", **Torres**, Spain 2010

Moscato d'Asti, "**Nivole**", **Michele Chiarlo**, Italy 2014

Moscato, "**Poquito**", Valencia, Spain NV

Ice Riesling, "**Frost Bitten**", Yakima Valley, Washington 2014

Ice Wine, "**Firelands**", Isle St. George, OH 2012

Vidal Blanc

Port and Sherry

White Port, "**Lágrima**", **Ramos Pinto**

Ruby Port, "**Collectors**", **Ramos Pinto**

Tawny Port, "**10 Year**", "**Quinta de Ervamoira**", **Ramos Pinto**

Tawny Port, "**20 Year**", "**Quinta de Bom Retiro**", **Ramos Pinto**

Sherry, "**Solera 1927**", **Alvear**