

POSTRES

VOLCÁN DE CHOCOLATE OAXAQUEÑO \$12.00

PASTEL DE TRES LECHE \$14.00 

FLAN DE ROMERO \$12.00 

PASTEL CREMOSO DE MAMEY \$14.00 

CHURROS MEXICANOS \$12.00

PAVLOVA DE MAÍZ AZUL CON RELLENO DE GUAYABA \$12.00

CORDIALES/DIGESTIVOS

SAMBUCA ROMANA WHITE \$15.00

AMARETTO DISARONNO \$15.00

PORTO GRAHAM'S TAWNY 20yrs \$25.00

GRAND MARNIER \$15.00

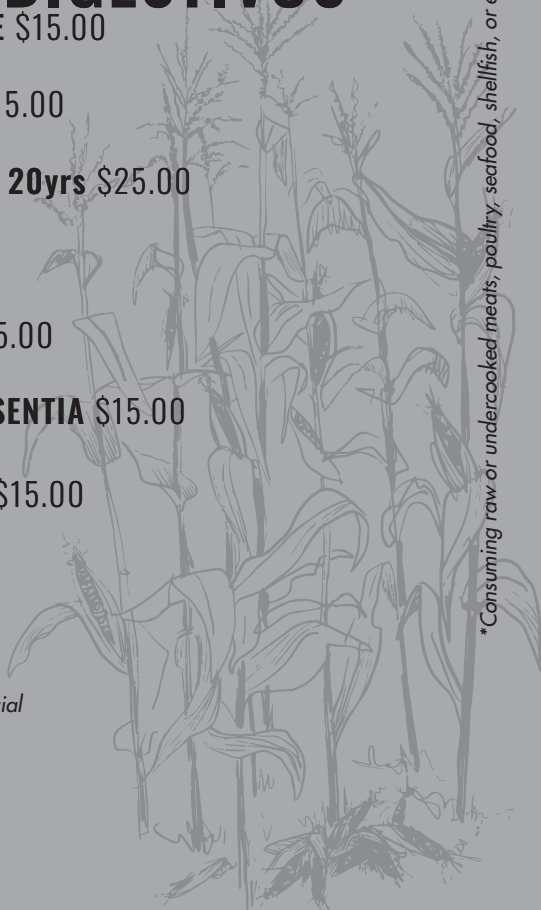
BAILEYS IRISH CREAM \$15.00

NONINO AMARO QUINTESSENTIA \$15.00

1921 CREMA DE TEQUILA \$15.00

 Especialidad del Chef / Chef's special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DIGESTIVOS PREMIUM

PREMIUM AFTER DINNER DRINKS

MEZCAL ZIGNUM CRISTALINO \$25.00

TEQUILA DON JULIO 1942 \$45.00

TEQUILA CLASE AZUL REPOSADO \$45.00

RUM ZACAPA XO \$35.00

RUM BRUGAL EDICION VISIONARIA \$35.00

SCOTCH JHONNIE WALKER BLUE \$65.00

MACALLAN 18 SINGLE MALT \$75.00

