

AFTER DINNER BEVERAGES

AFFOGATO **3.50**

Housemade Semifreddo • Peet's Espresso

FOGGY DEW **16**

*Jameson Black Barrel • Bumbu Rum • Pedro Ximénez Sherry
• Half & Half • Egg • Vanilla Simple Syrup*

PERFECT IRISH COFFEE **10**

*Peet's Medium Roast Brewed Coffee • Tullamore D.E.W. Irish
Whiskey • Sugar Cubes • Heavy Cream*

KAHLUA HOT CHOCOLATE **10**

*Ghirardelli's Hot Chocolate • Kahlua • Mini Marshmallows
• Drizzled Chocolate & Caramel*

ESPRESSO **2**

1 oz shot or doppio (double)

CAPPUCCINO **3**

Espresso with steamed & frothed milk

LATTE **3.75**

Espresso with steamed milk & foam

DESSERTS

SEVEN LAYER COCONUT CAKE **8**
WITH CRÈME ANGLAISE

New Orleans Inspired. Italian buttercream, toasted coconut, vanilla crème anglaise.

ABUELITA CHOCO CAKE **8**

A rich chocolate ganache with cayenne pepper. Topped with chocolate whipped cream. For the chocolate lover.

CHEESECAKE TACOS WITH **8**
APPLE & CHERRY COMPOTE

Cinnamon sugar dusted fried tortillas filled with rich cheesecake filling. Topped with apple & cherry compote, macadamia nuts and laced with a butterscotch drizzle.

OLIVE OIL CAKE **8**

A light airy cake with a hint of sweetness and the fruity essence of extra virgin olive oil laced with classic crème anglaise and fruit compote in season.

We take pride in preparing our food from scratch every day. Some items will have limited availability. Food prepared in our restaurant is produced on shared equipment and may contain the following ingredients: milk, fish, shellfish, eggs, wheat, soy, peanuts, sesame, and tree nuts. We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!