

# AFTER DINNER BEVERAGES

**AFFOGATO** **3.50**

*Housemade Semifreddo • Peet's Espresso*

**PERFECT IRISH COFFEE** **10**

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

**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 WITH CRÈME ANGLAISE** 8

*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 APPLE & CHERRY COMPOTE** 8

*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!