

POSTRES / desserts

Pastel de chocolate con crema de Mole Poblano y helado de vanilla

Warm chocolate cake with a cream of mole poblano sauce and a froth of spiced Mexican hot chocolate, sprinkled with crushed peanuts, corn nuts and cocoa beans. Served with a scoop of home-made vanilla ice cream.
\$7.00

Pastel de fres leches con piña

A traditional cake soaked in Myers rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa. Served with a scoop of dark caramel ice cream.
\$7.00

Cajeta tradicional y moderna

A traditional sweet caramel made from goat's milk, with crumbled Mexican shortbread, sprinkled with caramelized cinnamon, fresh mango and fresh lime zest. Served with a scoop of passion fruit sorbet and a scoop of coconut sorbet.
\$7.00

Margarita, a new way!

We have reinvented a Mexican classic to create a light and refreshing dessert. Hibiscus and margarita sorbets are served with a meringue froth, tequila "jello", and fresh orange and lime.
\$7.00

Café de Olla

A Mexican custard of milk chocolate and Chiapas coffee, with a gelatin of Kahlua liqueur and spiced syrup of brown piloncillo sugar. Sprinkled with crumbled cookies and almonds and served with a scoop of star anise ice cream.
\$7.00

Nieves y helados surtidos del dia

Your choice of ice creams and sorbets of the day
\$6.00

dessert wines

SWEET
POSTRE
CHOCOLATE

'05 PEACHY CANYON, Zinfandel Port, Paso Robles, CA \$7.00/30.00

'04 BONNY DOON, Vin de Glacière Muscat 375 ml Santa Cruz, CA \$8.00/39.00

BEBIDAS CALIENTES

hot beverages

Chocolate Caliente

Delicious Mexican hot chocolate, with sugar, cinnamon, vanilla bean, cloves and very hot milk, served in a clay pot
\$4.00/\$12.00

Café de Olla

Traditional spiced Mexican coffee, flavored with cinnamon, star anise and brown piloncillo sugar
\$3.50

Té

From our friends at Teatism, your choice of Organic Darjeeling from India, Jasmine from China, Berry Beauty (a caffeine free mix of hibiscus and berry flavors), World Peace (a caffeine free mix of peppermint, licorice and cloves).
\$3.00

Café

Your choice of espresso, cappuccino, decaf or regular coffee

Mexican brandy and cognacs

Presidente

The best selling Mexican brand, a light solera brandy aged for three years \$8.75

Hennessy V.S. \$9.00

Remy Martin V.S.O.P \$12.00

Mexican liqueurs

D'Artisi

A Mayan liquer of fermented honey, rum and anise \$7.00

Kalani

Mexican coconut liqueur \$7.00

Kahlua

Mexico's classic coffee liqueur \$8.00

Patron XO Cafe

Premium tequila coffee liqueur \$11.00

