

# POSTRES / desserts

## Jericalla de chocolate con maracuya

Oaxacan chocolate custard with a Mexican-origin chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

\$7.50

---

## Tejate

House-made chocolate liqueur of Oaxacan cacao, almonds and chile arbol \$8.00

## Pastel de fres leches con piña

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa, served with a scoop of caramel ice cream

\$7.50

---

## Casa Noble Añejo

Aged tequila in French, white oak barrels, La Cofradia, low-lands Jalisco, MX \$16.00

## Nieves y helados surtidos del dia

Your choice of ice creams and sorbets of the day. Traditional house-made Mexican caramel may be added.

\$6.00

---

## Grvet Demi-Sec

Sparkling, Chardonnay-Pinot Noir. Albuquerque, NM \$14.00

## Café de olla

Ice cream of Chiapas coffee, Mexican cinnamon and piloncillo sugar with milk chocolate-coffee sauce, caramelized bananas, lime gelatin and Mexican cinnamon shortbread

\$7.50

---

## Platano

Housemade plaintain liqueur with rum, vanilla and Mexican cinnamon \$8.00

## Nieve de Margarita de Bayas con Coco

Tequila sorbet with fresh strawberries and raspberries with coconut espuma

\$7.50

---

## Illegal Mezcal Joven

A young small batch Mezcal. Tlacolula, Oaxaca, MX \$15.00

## Flan de camote

Sweet potato flan with local apple sorbet and tamarind

\$7.50

---

## Siembra Azul Añejo

A commanding and mature liquor, rested in virgin white oak with an appealingly complex flavor profile

\$14.00



desserts

# BEBIDAS CALIENTES

hot beverages

## Chocolate Caliente

Delicious Oaxacan hot chocolate with sugar, cinnamon, vanilla bean, cloves and steamed milk

\$4.00 glass/\$12.00 pitcher

## Café de Olla \$3.50

Traditional spiced Mexican coffee, organic counter culture coffee with cinnamon, star anise and piloncillo sugar

## Café \$3.00

Organic coffee by Counter Culture your choice of espresso, cappuccino, decaf or regular coffee.

Our coffees are grown in the mountaintop village of Zaragoza in the Sierra Madre Del Sur mountain range in Oaxaca, Mexico.

## Té \$3.00

From our friends and neighbors at Teasm

**Organic Darjeeling**

**Organic Earl Grey**

**Jasmine**

**Herbal**

**Berry Beauty**, hibiscus and berry

**World Peace**, peppermint, licorice and clove

Bien comido y bien bebido  
Que mas quieres cuerpo mio?

Grvet	Sparkling Demi-Sec, NM 375ml	\$52.00
Dow's	10yr. Tawny Porto	\$10.00
Dow's	20yr. Tawny Porto	\$14.00
Dow's	Late Bottle Vintage Porto, 2003	\$14.00
Dow's	Fine Ruby Porto	\$7.00
Presidente,	Brandy, Mexico	\$8.00
Hennessy,	Cognac V.S.	\$16.00
Remy Martin,	Cognac V.S.O.P	\$14.00

---

## Mexican liqueurs

D'Aristi	Mayan liquor of fermented honey, rum and anise	\$10.00
Kalani	Mexican coconut liqueur	\$8.00
Kahlua	Mexico's classic coffee liqueur	\$12.00
Patron XO Cafe	tequila coffee liqueur	\$12.00