

DESSERT

Postres

BROWNIE CON NIEVE

Chocolate brownie, vanilla ice cream with Old Soul Coffee sauce. 6

TRES LECHES

Homemade moist cake enriched with three types of milk. 6

FLAN

Rich custard topped with chocolate syrup. 6

PLÁTANO MACHO

Golden pan fried plantains sprinkled with brown sugar and cinnamon. 6

CHURROS

Fried-dough filled with vanilla cream and a side of vanilla ice cream. 6

COPITAS

Dessert sampler with your choice of any three of the following: 6

Churro con Nieve:

Our classic churro with ice cream.

Queso Crema con Fresa:

Flavors of a strawberry cheesecake served with brioche toast.

Yogur Condensada:

Yogurt sweetened with condensed milk, agave nectar and apple sauce.

Chocolate con Almendras:

Chocolate cream and toasted almonds with a dollop of whipped cream.

Arroz con Leche:

Cinnamon enriched rice pudding.

Budin con Chocolate:

Vanilla pudding, chocolate sauce, chocolate nugget and toasted almonds.

Tequila

HERENCIA MEXICANA AÑEJO

Carlos Muñoz rests this tequila for 3 years (which can technically be called an extra añejo) in used Jack Daniels barrels. His finely crafted añejo makes it a fine "digestivo" after a great dinner. 14

HERENCIA MEXICANA EXTRA AÑEJO

This limited production extra añejo is the best of the best when it comes to Herencia Mexicana. Señor Muñoz tastes through his 60 añejo barrels and selects 2 barrels that are his finest. He then takes the selected 3 year aged añejos, blends them together, and lays them down for another 8 months to produce a "tequila drinker's tequila". 19

DON JULIO 1942

In 2002, Don Julio Gonzalez of Atotonilco wanted to commemorate 60 years of tequila making and wanted to do something special. The result, was 1942. This *vanilla bomb* makes it a dessert by itself. 22

HERRADURA SELECCION SUPREMA

This 49 month aged tequila is the grandfather of all extra añejos. Seleccion Suprema has been compared to fine *Cognac* and *Scotch* with its velvety body and sophisticated flavors. 65

FORTALEZA REPOSADO

In México you might find this tequila under the name "Los Abuelos" or the Grandfathers. Here in the States, Guillermo Sauza takes us back to the days of 1865 when his Great-Great Grandfather Don Cenobio made tequila. This stone crushed and wood fermented tequila is made with the artisan methodology and is all done within the four walls of the estate. The *butterscotch* is delightful on this truly handcrafted tequila. 12

Vino

NV FICKLIN, Old Vine Tinta, Madera, CA 7

'07 BANFI, Rosa Regale, 187 ml 9

