



Dessert Menu

Molten Cajeta Cake • 8

cinnamon crunch ice cream, walnut cookie

Apple Crazy Cake Financier • 8

espresso bean glass, coconut milk ice

Chocolate Pistachio Crème Brûlée • 8

chocolate sablé

Key Lime Pie • 8

whipped cream, orange tuile, red berry compote

Warm Chocolate Brioche Bread Pudding • 8

popcorn gelato, chocolate glaze

Cheese Plate Sampler • 11

A selection of four cheeses served in tasting portions
with house-made jam and fruit garnish

Chocolate Truffle • 4

Three bites of chocolate

~ DESSERT DRINK ~

Chai Brandy Alexander • 9

Brandy, dark crème de cacao, cream & chai tea syrup



After Dinner Drinks

LOOSE LEAF HOT TEAS • 4

FROM ALBUQUERQUE'S OWN NEW MEXICO TEA COMPANY

Vintage Earl Grey
English Breakfast
ZENish

Lavender Chamomile CAFFEINE FREE
Blood Orange Rooibos CAFFEINE FREE

COFFEE DRINKS

WE PROUDLY SERVE OUR OWN ORGANIC BLEND OF INDONESIAN AND CENTRAL AMERICAN COFFEE BEANS
ROASTED DAILY BY AROMA COFFEE COMPANY OF SANTA FE

Espresso SINGLE / DOUBLE	3.25 / 5	Latte DOUBLE SHOT	5
Cappuccino DOUBLE SHOT	5	Mocha DOUBLE SHOT	5

DESSERT WINES GLASS / BOTTLE

Michele Chiarlo Nivole d'Asti (375 ML)	28	Chateau Haut-Mayne Sauternes (375 ML)	12 / 52
Vietti Moscato d'Asti, Piedmont, ITALY	10 / 40		

PORTS, SHERRIES & GRAPPA 2 OUNCE POUR

Cockburn's Fine Tawny	6	Ramos Pinto 'Quinta de Ervamoira' Tawny 10 YEAR	9
Niepoort Porto Ruby Port	8	Lustau East India Solera Sherry	7
Kopke Tawny 10 YEAR	8	Toro Albala Pedro Ximenez Gran Reserva 1990	15
Kopke Tawny 20 YEAR	15	Banfi Grappa	8
Graham's Tawny 40 YEAR	40	Smith Woodhouse 2011 (750ML)	154

BRANDY, ARMAGNAC, COGNAC & CORDIALS 2 OUNCE POUR

Daron Calvados	12	Courvoisier VSOP	14
Château de Briat Hors d' Age Armagnac	14	Bénédictine	9
Pernod	9	Fernet-Branca	8
Drambuie	13.5	Grand Marnier Centenaire	30
Château d'Orignac Pineau Des Charentes	8	Martell Cordon Bleu Cognac	28
Hennessey VS	14	Tesseron X.O Exception (1 oz / 2 oz)	95 / 185