

POSTRE

DULCES SWEETS

HELADO—9

Two scoops of Villa Dolce vanilla bean, dark chocolate or seasonal sorbet

TARTA DE NARANJA—9

Orange olive oil cake, citrus-honey yogurt

CREMA CATALANA—10

Creamy custard, lemon zest, caramelized sugar

CHURROS CLÁSICOS 5 PIECES—9 9 PIECES—13

Traditional fried dough dusted with cinnamon sugar served with choice of sauce; dulce de leche, hot chocolate, or nutella

(All 3 sauces for +\$2)

CÓCTELES COFFEE COCKTAILS

CARAJILLO—8

Espresso with choice of Licor 43, Brandy, or Anise

ESPRESSO MARTINI—17

Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

CAFÉ COFFEE

ESPRESSO—3

DOUBLE ESPRESSO—4

CORTADO—4

AMERICANO—4

CAPPUCCINO—5

LATTE—5



VERMUT VERMOUTH

A fortified wine, lower in alcohol and rich with aromatics and botanicals, vermouth is the ideal after-dinner drink.

Served on the rocks or with a splash of soda

CASA MARIOL VERMUT NEGRE—11

cola, almonds, raisins

DESTILERÍAS ATXA RED VERMUT—12

herbs, baking spices, plum, figs

LACUESTA ROJO VERMUT—13

cherry cola, vanilla, strawberry

VINOS DE JEREZ SHERRY

VALDESPINO 'TIO DIEGO' AMONTILLADO—11

Palomino Fino ~ Jerez
almond, hazelnut, white flowers

BARBIANA MANZANILLA PASADA—11

Manzanilla ~ Sanlúcar de Barrameda

EL MAESTRO SIERRA OLOROSO—15

Palomino Fino ~ Jerez
almond, plum, baking spices, tobacco

VALDESPINO 'EL CANDADO' PX—15

Pedro Ximénez ~ Jerez
raisins, black currant, chocolate, espresso