

# POSTRE

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## 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*

### DESTILERÍAS ATXA RED VERMUT—12

herbs, baking spices, plum, figs

### LACUESTA VERMUT—13

cherry cola, vanilla, strawberry

### LUSTAU VERMUT—13

raisins, plum, caramel, blackberry

### CASA MARIOL VERMUT NEGRE—11

cola, almonds, raisins



## VINOS DE JEREZ SHERRY

### VALDESPINO 'TIO DIEGO' AMONTILLADO—11

*Palomino Fino ~ Jerez*  
almond, hazelnut, white flowers

### EL MAESTRO SIERRA OLOROSO—15

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

### LA CIGARRERA PX—15

*Pedro Ximénez ~ Jerez*  
raisins, hazelnut, baking spices, vanilla