

## DESSERTS

<b>MEXICAN CHOCOLATE TART</b>	<b>7.00</b>
COCOA NIBS / CINNAMON WHIP / CHILI ANCHO ANGLAISE	
<b>CREMA FRESCA MOUSSE CAKE</b>	<b>7.00</b>
GRAHAM CRACKER CRUST / YUZU MARMALADE / KIWI-MANGO FRUIT SALSA	
<b>CHURROS Y CHOCOLATE</b>	<b>7.00</b>
CINNAMON SUGAR / MEXICAN HOT CHOCOLATE	
<b>DULCE DE LECHE PUDDING</b>	<b>7.00</b>
CHOCOLATE CAVIAR / GOSLING RUM-PLANTAIN SAUCE / COCONUT MACARDOON	
<b>SORBET &amp; ICE CREAM</b>	<b>7.00</b>
SEASONAL FLAVORS / SERVED WITH COOKIES	

## HOT BEVERAGES

<b>ESPRESSO</b>		<b>CAFFEINATED TEA</b>	<b>3.50</b>
SINGLE SHOT	3.50	ORGANIC EARL GREY	
DOUBLE SHOT	6.00	GREEN TEA TROPICAL	
CAPPUCCINO	4.00	DECAFFEINATED	3.50
LATTE	4.00	ORGANIC MINT MELANGE	
MACCHIATO	3.50	CHAMMOMILE CITRUS	

## SPECIALTY COFFEE

<b>ESPRESSO MARTINI</b>	<b>9.00</b>
PATRON XO / PATRON CITRONGE / ESPRESSO	
<b>LATTE LATINO</b>	<b>8.00</b>
BAILEY'S CARAMEL / BRANDY / COFFEE	

## COGNAC & LIQUEUR

<b>REMY VSOP</b>	<b>10.00</b>
<b>COURVOISIER VS</b>	<b>9.00</b>
<b>COURVOISIER VSOP</b>	<b>11.00</b>
<b>HENNESSY VS</b>	<b>9.00</b>
<b>HENNESSY PRIVILEGE</b>	<b>12.00</b>
<b>HENNESSY XO</b>	<b>26.00</b>
<b>GRAND MARNIER</b>	<b>9.00</b>
<b>GRAND MARNIER 100TH ANNIVERSARY</b>	<b>15.00</b>
<b>GRAND MARNIER 150TH ANNIVERSARY</b>	<b>25.00</b>

## DESSERT WINES

	GL	BTL
<b>CHOYA   UME BLANC</b>	<b>8.00</b>	<b>36.00</b>
<b>SANTA JULIA   TORRONTES</b>	<b>9.00</b>	<b>36.00</b>
<b>ESSENCIA   ORANGE MUSCAT</b>	<b>10.00</b>	<b>40.00</b>
<b>MOET 'NECTAR IMPERIAL'   CHAMPAGNE</b>	<b>16.00</b>	<b>90.00</b>
<b>GRAHAM'S 10 YR.   TAWNY PORT</b>	<b>11.00</b>	