

postres

\$10 each

Recommended tequila pairing \$8

TRES LECHEs

Classic three milk cake topped with toasted
coconut flakes and fresh berry compote

Paired with 1 oz: Casa Noble Añejo - rich vanilla, unsweetened chocolate

CHURROS

Hot Mexican doughnuts dusted with sugar and cinnamon.
Served with dark chocolate and raspberry-guajillo dipping sauces

*Paired with 1 oz: 1921 Crema - crème tequila liqueur hazelnut,
nutmeg, cinnamon*

FLAN DE ROSA

Vanilla custard with caramel sauce

Paired with 1 oz: Riazul Añejo - vanilla, maple, caramel, spices

PASTEL DE CHOCOLATE MEXICANO

Mexican chocolate cake with Kahlua whipped cream
and raspberry-guajillo sauce

Paired with 1 oz: Tromba Añejo - chocolate, caramelized anise, peach



ICE CREAM & SORBET

One Scoop \$3

Mexican Chocolate • Vanilla • Seasonal Sorbet

MEXICAN HOT COFFEE

Fair trade Mexican coffee from Chiapas, Avión
Reposado, Ancho Reyes Chile Liqueur, 1921
Crema, Aztec Chocolate bitters, Kahlua Cream 14