

DESSERTS

Flan de Naranja 18.

pomegranate caramel, galleta de azucar

Torte de Arroz con Leche 19.

chiffon-&-rice pudding cake, lemongrass ice cream, roasted rhubarb

Xurros 19.

crispy Spanish doughnuts, salted caramel, hot fudge sauce

Mousse de Chocolate 19.

chocolate mousse, chocolate cake, caramelized banana

Ice Cream-&-Sorbet 12.

choice of

blueberry cheesecake *or* xurro ice cream, tangerine *or* strawberry-lemonada sorbet

CHEESES

Queso 35.

chef's selection of cheeses served with accompaniments

SOBREMESA *warm drinks for winter*

Carajillo 18.

Spanish brandy, Luxumus liquor, espresso (*served hot*)

High Té 18.

Coit Caravan gin, vermut rojo, Mr. Black

Hot Toddy 18.

lemon, honey, ginger

*with choice of bourbon, brandy or scotch

EXECUTIVE PASTRY CHEF LORENA MORALES

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shell fish may increase your risk of foodborne illness.

COFFEE

[GRAND COFFEE]

- Cafe Solo 5.
- Cafe Cortado 5.5
- Cafe con Leche 6.
- Americano 5.

TEA

[SAMOVAR] 8. each

- Ryokucha
- Wuyi Oolong
- Spearmint Sage
- English Breakfast
- Turmeric Gold

SHERRY / DESSERT WINE

- El Maestro Sierra Oloroso.....17/54
- Telmo Rodríguez Molino Real 202020/80
- Cesar Florido Moscatel 'Dorado'12/45
- El Maestro Sierra PX..... 15/60
- Lustau 'East India Solera' 11/80

SUGGESTED SPIRITS

- Long Pond 'ITP-15yr' Jamaican Rum..... 45
flint, bruleéd banana, over-ripe guava
- Dos Maderas '5+5' Rum15
oloroso sherry, dates, toffee
- Ron Del Barrilito 'Tres Estrellas' Rum 14
cinnamon, toasted barrel, burnt caramel
- Auchentoshan 'Three Wood' Lowland Scotch21
raisin bread, fig, caramel
- Springbank 10yr Campbeltown Scotch 28
hay, honey, mesquite smoke
- McCarthy's 6yr 'PX Cask' Oregon Whiskey 45
peat smoke, plum, toasted coffee beans
- La Gran Senora Blanco Tequila16
white pepper, spearmint, rainwater
- Siete Leguas 'Décadas' Blanco Tequila40
green peppercorn, sage, lemongrass
- Las Marias 'Salmiana' Mezcal 14
charred green pepper, wet soil, light smoke
- Clear Creek Pear Brandy11
crisp bartlett pears, served from the freezer

DIGESTIF AND AMARO

- Fernet Branca11
(The San Francisco Treat!) menthol, pine, bracingly bitter
- Brucato Orchards12
cacao nib, dried apricot, baking spice
- Ramazotti11
black licorice, saffras, ginger
- Amaro Dell'Etna12
spruce, fig leaf, coffee grounds
- Montenegro11
satsuma, orange blossoms, cinnamon