POSTRE

DULCES SWEETS

ICE CREAM 9
Two scoops of Villa Dolce vanilla bean, dark chocolate or seasonal sorbet

ORANGE OLIVE OIL CAKE 9
Citrus-honey yogurt

BASQUE CHOCOLATE CHEESECAKE 12 (GF)
Macerated strawberries, Chantilly cream

CREMA CATALANA 10
Creamy custard, lemon zest, caramelized sugar

CLASSIC CHURROS 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 +$4)

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

PROUDLY SERVING
LOCALLY ROASTED COFFEE
FOR FIVE
COFFEE ROASTERS

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*

LUSTAU VERMUT ROSÉ 13
strawberry, orange blossom, almond

DESTILERÍAS ATXA RED VERMUT 12
herbs, baking spices, plum, figs

LACUESTA ROJO VERMUT 13
cherry cola, vanilla, strawberry

LUSTAU VERMUT ROJO 13
raisins, plum, caramel, blackberry

CASA MARIOL VERMUT NEGRE 11
cola, almonds, raisins

VINOS DE JEREZ Y DULCE
SHERRY & DESSERT WINE

VALDESPINO 'TIO DIEGO' AMONTILLADO 11
Palomino Fino ~ Jerez

EL MAESTRO SIERRA OLOROSO 15
Palomino Fino ~ Jerez

LA CIGARRERA PX 15
Pedro Ximénez ~ Jerez

LOS BERMEJOS MALVASIA DULCE 16
Malvasia ~ Lanzarote, Canary Islands

OLIVARES MONASTRELL DULCE 16
Monastrell ~ Jumilla

DESTILERÍAS ATXA PATXARAN 12
Basque Digestif made from anise and sloe berries