# POSTRE

## DULCES SWEETS

**ICE CREAM 9** (GF)
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 18**
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

**LUSTAU VERMUT 13**
raisins, plum, caramel, blackberry

**CASA MARIOL VERMUT NEGRE 11**
cola, almonds, raisins

## VINOS DE JEREZ Y DULCE
**SHERRY & DESSERT WINES**

**VALDESPINO 'TIO DIEGO' AMONTILLADO 11**
*Palomino Fino ~ Jerez*

**EL MAESTRO SIERRA OLOROSO 15**
*Palomino Fino ~ Jerez*

**LA CIGARRERA PX 15**
*Pedro Ximénez ~ Jerez*

**OLIVARES MONASTRELL DULCE 16**
*Monastrell ~ Jumilla*

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