

AFTER DINNER 

DRINKS

Xerez	2oz
Gonzalez Byass <i>Oloroso</i>	\$9
Gonzalez Byass <i>Fino</i>	\$12
Lustau <i>Palo Alto</i>	\$12
Lustau <i>East India Solera</i>	\$14
Lustau <i>Pedro Ximenez</i>	\$14
Gonzalez Byass <i>NOE Rare</i>	\$16

Brandy	1oz	2oz
Torres (5 yr.)	\$6	\$9
Torres (10 yr.)	\$8	\$12
Torres (20 yr.)	\$14	\$22
Torres (30 yr.)	\$26	\$40
Courvoisier	\$9	\$14
Hennessy	\$10	\$16

Slow Sippers

Bulleit Bourbon	\$6
Havana Club (7 yr)	\$7
Gosling's Reserve	\$20
Don Julio Reposado	\$12
Johnnie Walker Black	\$10

Single Malts

Isle of Jura	\$11
Bruichladdich Peat	\$12
Ardbeg (10 yr)	\$13
Arran Robbie Burns	\$6 ^{.75}
Auchentoshan (10 yr)	\$10
Dalmore (12 yr)	\$9 ^{.75}
Macallan (12 yr)	\$12
Talisker (10 yr)	\$12

DESSERT

& SPECIALTY COFFEE 

Lemon Sorbet \$6

Served over red berry coulis.

Baklava \$7

Sweet pastries made of layers of filo pastry.

Rice Pudding \$7

Caramelized Arborio milk rice pudding with orange peel and cinnamon.

Crema Catalana \$9

Catalonian style custard served with strawberries.

Pan Txocolate \$9

Thick dark chocolate Ganache topped with *fleur de sel* of *espelette chili*. Served with *Dauvo* extra virgin olive oil.

Cheese Plate \$16

Four types of cheese (*Murcia al Vino, Mahon, Manchego and Valdeon*) with Dried Fruit Compote and Nuts.

Café

Espresso	\$2 ^{.50}
Cappuccino	\$3 ^{.50}
Latté	\$4
Turkish Coffee	\$3 ^{.25} (PER PERSON)

Specialty Coffees

Spanish Coffee	\$9
Monte Cristo	\$9
Irish Coffee	\$9
Bailey's	\$9
Affogato	\$9