Postre

Soufflé Key Lime Cheesecake with real key limes and graham cracker crust

Aztec Chocolate Cake with whipped cream and spicy nuts

Coconut Tres Leches with caramelized pineapple and prickly pear sauce

Rustic Apple Tart warm apple tart with dulce de leche and vanilla bean ice cream

Mexican Chocolate Pie meringue crust topped with cinnamon chocolate mousse, chocolate curls, and almonds

Pastel Rufina layers of puff pastry, sweetened cream cheese, chocolate chunks, and fresh berries

Flan served with homemade caramel sauce; select from vanilla and the special flavor of the day

Brownie Sundae with vanilla bean ice cream, chopped nuts, caramel, hot fudge, and whipped cream

Trio of Sorbets with fresh berries and a cinnamon buñuelo

Any of the Above Desserts 6.50

Dessert Assortment
Select any 2 half slices 8.00
Select any 4 half slices 14.50

Homemade Ice Cream and Sorbets selection changes daily
One scoop 3.50 A la mode 2.00
Two scoops 5.00

- Order a whole dessert, 24 hours in advance -

Galletas

Double Chocolate Scooter Cookie 2.00
Crispy Mexican Sugar Cookie 2.00
Chocolate Brownie 3.00

Premium Leaf Teas

Artist Blend
Sweet Orange Herbal Blend
English Breakfast
Fresh Mint 2.75

Coffee Drinks

Espresso 2.50
Cappuccino 3.50
Café Latte 3.75
Café Mocha 4.25
Mexican Hot Chocolate 3.50
Mexican Coffee 6.75
Frangelico and Steamed Milk 6.25

Fine Spirits

Presidente Brandy 4.50
Drambuie 6.50
Benedictine DOM 6.50
B & B DOM 7.00
Remy Martin V.S.O.P. 8.00
Courvosier V.S.O.P. 8.50
Hennessy V.S.O.P. 8.50
Martel Cordon Bleu 12.50
Ficklin Vineyards Port 5.00
Osborne 10RF Oloroso Medium Sherry 5.25

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