**Postre**

- Souffled Key Lime Cheesecake with real key limes and graham cracker crust
- Aztec Chocolate Cake with whipped crema 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 bunuelo

**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
- Courvoisier V.S.O.P. 8.50
- Hennessy V.S.O.P. 8.50
- Martel Cordon Bleu 12.50
- Picklin Vineyards Port 5.00
- Osborne IORF Oloroso Medium Sherry 5.25

*Order a whole dessert, 24 hours in advance.*

July 2000