

DESSERTS

- Torrijas** / Classic Spanish dessert, bread soaked in sweet cream, fried and drizzled in honey 7
- Lemon Carlota** / Lemon zest or milk chocolate cake, layered with Maria cookies and sweet cream topped with pecans 9
- Arroz con Leche** / Traditional Spanish “Arroz con leche” with a rice crispy treat 9
- Peras al Tempranillo** / Slow cooked pears in Tempranillo red wine served with buttered pecan ice cream 11

AFTER DINNER DRINKS

- The Godfather** / Equal parts Glenlivet Founder’s Reserve & Amaretto on the rocks 11
- Sol & Sombra** / Equal parts Chinchón Spanish Anis & Torres 10 Brandy 9
- Carajillo** / Licor 43 & espresso served shaken or stirred 9
- Leche de Rey** / Licor 43 & cream with a splash of amaretto & cinnamon 8
- Chinchón con Mosca** / Chinchón Spanish anis on the rocks with coffee beans . . . 10
- Ginger Fizz** / Licor 43, Ginger ale, and lime over ice 9
- Basil Smash** / Licor 43, shaken basil and lemon with a zest of marjoram 10
- Cheeky Peachy** / Licor 43, peach liqueur, Sprite with a splash of lime 10
- Goodnight Kiss** / 1921 Tequila Cream, amaretto and zest of chocolate 10

PORT & SHERRY

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| Fonseca Tawny Port 10 Year, Douro, Portugal | 9 |
| Fonseca Tawny Port 20 Year, Douro, Portugal | 15 |
| Taylor Fladgate Tawny Port 10 Year, Douro, Portugal | 9 |
| Taylor Fladgate Tawny Port 20 Year, Douro, Portugal | 15 |
| Royal Tokaji Puttonyos, Hungary | 10 |
| Pedro Ximenez Jerez, Spain | 9 |
| Manzanillo Jerez, Spain | 8 |
| Fino Jerez, Spain | 8 |

AFTER