

Liqueurs Licores

Cordials

Amaretto Disaronno	1921 Cream of Tequila	Patron XO Cafe
Baileys Irish Cream	Grand Marnier	Reserva del Señor Almendrado
B&B Liqueur	Kahlua	Sambuca Black
Cointreau Orange Liqueur	Licor 43	Sambuca Classic Southern
Frangelico Hazelnut Liqueur	Licor de Tequila Agavero	Comfort Tia Maria Liqueur
Godiva Dark Chocolate	Patron Citronge	Xtabuentun Mayan Liqueur
Drambuie	Crema de Mezcal Mezcal with Agave Syrup	
Godiva White Chocolate		

Añejo Premium Tequila

Tequila "aged" longer than 3 years. Meant to be sipped and enjoyed as fine brandy.

Arrete	Cuervo Reserva	El Tesoro de Don Felipe
Asombroso	Don Julio 1942	70th Anniversary
Casa Uno	Don Julio Real	El Tesoro de Don Felipe Paradiso
Casa Noble	El Jimador	Gran Centenario
Chinaco Negro	El Milagro Romance	Herradura Seleccion Suprema
Cielo	El Rey Sol	Partida Elegante

Cognac Brandy Port

Courvoisier VS	Brandy Presidente	Sandeman
Courvoisier VSOP	Cardinal de Mendoza	
Hennessy VS	Don Pedro	
Remy Martin VSOP	Gran Duque De Alba	

Desserts Postres

Chocolate

A short history of Chocolate.

The cacao tree has been part of human culture for at least two thousand years. Cultivated by the Mayans and Aztecs long before its arrival of European explorers, the cacao tree may have originally come from the Amazon rain forest, the Orinoco Valley of Venezuela, or the Chiapas district of Mexico. The Mayans called it cacahuaquachtli, or "tree". They believed that the tree belonged to the gods and that its pods were an offering from gods to man. They are believed to have been the first to consume chocolate, both as a porridge they made with cornmeal and as a thinner concoction.

Pastel de Chocolate Abuelita

Grandmother's flour less chocolate cake 6.95

Pastel de Tres Leches

A traditional Mexican dessert...
your choice of chocolate or vanilla sponge cake,
bathed in a creamy three milk syrup 6.95

Crepas con Cajeta

Crepes stuffed with roasted plantains, doused with
warm cajeta (caramel) and sprinkled with pecans,
served with vanilla ice cream 6.95

Capirotada

Our version of Mexican bread pudding, drizzled with
piloncillo syrup and sprinkled with almonds 5.95

Sopapillas con Helado

Crispy flour tortilla chips dusted with cinnamon
sugar, served with vanilla ice cream and drizzled
with chocolate syrup 6.95

Flan de la Semana

A spin on the classic creamy flan. Changes
weekly 5.95

Enchiladas de Manzana

Three crepes rolled in roasted apples, with
cinnamon and brown sugar, served with warm
cajeta (caramel) and cinnamon ice cream 6.95

Helado Frito

Fried ice cream 4.95

Bebidas Calientes

Café 2.50

Té 2.50

Chocolate Caliente (Mexican Hot Chocolate) 3.25