

# POSTRE

Dessert

## CHURRO CRULLERS

Modern take on Latin classic, served warm with cinnamon sugar, Mexican pumpkin spiced chocolate and salted caramel pot de creme 9.00

## CHOCOLATE COFFEE TRIFLE

Dark chocolate cake, coffee panna cotta, peanut butter mousse, coffee creme chantilly, salted caramel crunch pearls 9.00

## APPLE TOSTADA

Lightly fried masa tortilla, apple compote, apple cider caramel sauce, vanilla ice cream, whipped cream, apple chips 9.00 **GF**

# ICECREAMS & SORBET

2 scoops 4.00

*DARK CHOCOLATE CHIP*

*VANILLA*

*STRAWBERRY*

*MANGO*

# COFFEE & TEA

*COFFEE // 4*

*DECAF COFFEE // 4*

*SPECIALTY TEA // 4*

*TEA // 4*

*DECAF TEA // 4*

# AFTER DINNER DRINKS

## PUMPKIN SPICE LATTE CREAM

Coconut Milk, Coconut Cream, House Made Pumpkin Spice Syrup, Cafe Patron, "Coffee Aficiando" Coffee, Pumpkin Puree  
10.00 **V**

## SALTED LIME HORCHATA

Ron Barcelo Anejo Rum, Vanilla, Cinnamon, Almonds, Cream, served over ice with a Toasted Sesame and Cinnamon Rim  
10.00

## MEXICAN COFFEE

Coffee, Kahlua, Whipped Cream  
6.50