



DESSERTS

CHEF'S SELECT SPANISH CHEESE BOARD

Goat Milk Chevre | Raw Milk Manchego
Gotes Catalanes | Quince Membrillo
Grapes | Fig Jam 20

CHOCOLATE PIÑON TART

Roasted Piñon | Dark Chocolate
Dulce de Leche-Banana Gelato
Prickley Pear Coulis 13

FLAN

Creamy Vanilla Custard | Caramel Sauce
Fresh Raspberries 12

GELATO

Chocolate | Vanilla | Salted Caramel 10

SORBET TRIO

Mango | Pomegranate | Blood Orange 9

COCONUT POTS DE CREME

Fresh Berries 12
Gluten-Free | Dairy-Free | Soy-Free

COFFEE*

Dark Roast House Cup 4.50
Espresso 5
Double Espresso 7
Latte 5.50
Cappuccino 5.50

*Featuring Aroma Coffee, Santa Fe, NM

