

SOBREMESA

Celebrate life's pleasures, one conversation at a time!

After your meal, linger for the Spanish Sobremesa. Extend your experience with a carajillo or dessert, and enjoy relaxed conversations. It's more than a meal; it's where friendships grow and memories are made. Savor these moments with us.

DESSERTS

- Torrijas** / Classic spanish dessert,
bread soaked in sweet cream, fried & drizzled in honey 11
-A la mode / Top it off with a scoop of buttered pecan ice cream +4
- Carlota de Limón** / Lemon zest cake,
layered w/ Maria cookies & sweet cream topped w/ pecans 12
- Carlota de Chocolate** / Semi-sweet chocolate,
layered w/ Maria cookies & sweet cream topped w/ pecans 11
- Pan de Calatraba** / Spanish style bread pudding,
creamy sweet milk, licor 43 honey with dried dates 10
- Pay de Queso** / House made traditional
cheesecake w/ buttery cookie crust & strawberry jam 13

PORT & SHERRY

- Fonseca Tawny Port 10 Year, Douro, **Portugal** 12
- Fonseca Tawny Port 20 Year, Douro, **Portugal** 18
- Taylor Fladgate Tawny Port 10 Year, Douro, **Portugal** 12
- Taylor Fladgate Tawny Port 20 Year, Douro, **Portugal** 18
- Taylor Fladgate Tawny Port 30 Year, Douro, **Portugal** 42
- Pedro Ximénez Jerez, **Spain** 11
- Manzanilla Jerez, **Spain** 10
- Fino Jerez, **Spain** 10

CARAJILLO

- The Original** / Licor 43 & espresso, flambé or shaken 15
- 1921** / Licor 43, espresso & Tequila 1921 cream 17
- Horchata 43** / Licor 43 horchata,
espresso & chocolate zest 14