

# Sobremesa

all prices 2oz pours

<b>Nixta Licor de Elote</b>	<b>10</b>
<b>Fernet Vallet</b>	<b>10</b>
<b>Faccia Brutto Amaro Gorini</b>	<b>12</b>
<b>Abasolo Mexican Corn Whisky</b>	<b>14</b>

## **LA JOSIE RESERVE**

*Experience some of our rare, private batch agave distillates as a post dinner drink. These spirits produced from wild agave & distilled in a traditional manner have been carefully selected by our team to highlight the ethos of our agave program*




<b>Real Minero</b>	<b>32</b>
marteño, cuishe ensemble (a. karwinskii, a. rhodacantha) black olives, raisins, aztec chocolate	
<b>5 Sentidos</b>	<b>24</b>
cuixe (a. rhodacantha) banana leaves, green tropical fruits, salted caramel	
<b>Cenizo Colonial</b>	<b>24</b>
cenizo (a. durangensis) maracuyá, hierba buena, pineapple	

# Pastries

## **coconut, horchata tres leches** 15

vanilla sponge cake, white chocolate cream, baked merengue, fresh coconut, strawberries, coconut gelato   

## **pastel de almendras** 15

coconut, pineapple, blackberries, candied almonds, vanilla gelato   

## **churros** 16

homemade-fresh fried churros, spiced sugar powder, chocolate sauce & churro cajeta helado on the side

 contains gluten  egg  dairy  nuts