

POSTRES

Churros \$15

canela sugar, spiced chocolate sauce,
salted dulce de leche

Mango Tres Leches \$13

vanilla sponge cake, diplomat cream, mango

Caramel-Peanut Sundae \$13

brown butter dark chocolate cake,
pepita-sesame brittle, whipped cream

Tropical Sundae \$13

cream cheese ice cream, toasted coconut,
tomatillo & guava sorbet, whipped cream

Ice Creams \$6

vanilla
caramel-peanut
sweet corn

House Sorbets \$6

tomatillo
guava

CAFÉ

Mexican Drinking Chocolate \$5

+\$7 add tequila or mezcal

House Horchata Latte \$5

available hot or iced

Latte \$4.50

Cappuccino \$4

Cortado \$3.5

Americano \$3

Double Espresso \$2.75

Stash Hot Tea \$4

english breakfast
earl grey
green
chamomile
peppermint

WE PROUDLY SERVE REANIMATOR COFFEE

090326

EL TESORO TEQUILA

1 oz. 2 oz.

Añejo \$10 \$20
aged 3 years in bourbon barrels

Mundial \$16 \$32
finished 1 year in rye barrels

Paradiso \$18 \$36
aged 5 years in cognac barrels

85th Anniversary \$35 \$70
ultra-premium extra añejo

CÓCTELES

Espresso Martini \$15

vodka or tequila

amaro, agave, mole bitters

Coco Carajillo \$15

tequila, licor 43,
cold brew, coconut cream

AFTER DINNER

1 oz. 2 oz.

Licor 43 \$8 \$15
spanish vanilla liqueur

Damiana \$8 \$15
mexican anise liqueur

Nepeta \$7 \$13
amaro with a lemon fresh flavor

Fernet Branca \$7 \$13
amaro with a medicinal flavor