

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

090326

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

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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
<i>vodka or tequila</i>	
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		

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