

COFFEE & DESSERT

SPANISH COFFEE

Kahula, Cointrea Noir, Christian Brother's brandy and coffee topped with whipped cream and cinnamon sugar served with caramelized cinnamon sugar rim. ^{\$9}

CAFE DE LECHE

Tres Leches Liqueur, Patron XO cafe coffee liqueur and coffee topped with whipped cream and a fresh strawberry. ^{\$9}

TRES LECHES MARTINI

Tres Leches Liqueur, Patron XO cafe coffee liqueur and a splash of Frangelico hazelnut liqueur topped with cinnamon sugar served up. ^{\$9}

WHITE CHOCOLATE MARTINI

Godiva White chocolate liqueur, Stoli Vanilla vodka and a splash of Kahula served up in a chocolate lined glass. ^{\$9}

MUD PIE

Layered gourmet chocolate, coffee and rocky road ice creams, topped with rich chocolate syrup in a crunch Oreo cookie crust. ^{\$7}

DEEP FRIED ICE CREAM

Gourmet Vanilla ice cream, rolled it in a crunchy cinnamon topping, deep fried and served in a crisp sweet tortilla bowl topped with honey, chocolate syrup, whipped cream and a cherry. ^{\$5}

SOPAPILLAS

You'll love these crispy, warm puffs of southwestern pastry, topped with honey and dusted with cinnamon. ^{\$4}

(ALA MODE + \$2)

TRES LECHES CAKE

Have your cake and eat it too. Sponge cake soaked in a traditional blend of three sweet milks until it's supremely moist and custard-like in flavor. ^{\$7}