

## POSTRES | DESSERTS

**Panqueque de Dulce de Leche**

Argentinian crepe filled with dulce de leche served with vanilla bean ice cream

½ \$8.00 | \$13.00

**Panqueque de Manzana**

Argentinian apple crepe served with vanilla bean ice cream and candied almonds

\$13.00

**Panqueque de Banana**

Argentinian banana crepe served with vanilla bean ice cream and cinnamon

\$13.00

**Petit Gateau**

Homemade molten cake served with vanilla bean ice cream

\$11.00

**Papaya Cream**

Fresh papaya blended with vanilla bean ice cream and topped with liqueur de Cassis

\$10.00

**Flan**

Homemade Argentinian custard

\$8.00

**Crème Brulee**

Homemade vanilla bean creme brulee

\$9.00

**Tres Leches**

Moist three milks cake

\$11.00

**Chocolate Cake**

Artisanal chocolate cake

\$9.00

**Ice Cream**

Vanilla, Chocolate, Strawberry

\$8.00

## COFFEE &amp; TEA

<b>Hot Tea</b>	\$3.00	<b>Americano</b>	\$4.20
<b>Regular Coffee</b>	\$3.00	<b>Mocha</b>	\$4.80
<b>Decaf Coffee</b>	\$3.00	<b>Cappuccino</b>	\$5.00
<b>Espresso</b>	\$4.20	<b>Latte</b>	\$5.30

## AFTER DINNER

<b>Argentina Coffee</b>	\$12.00	<b>Kahlua Coffee</b>	\$12.00
<b>Irish Coffee</b>	\$12.00	<b>Baileys Coffee</b>	\$12.00
<b>Amaretto Coffee</b>	\$12.00		

## PORT WINE

<b>Ramos Pinto Late Bottled 2011</b>	\$11.00
<b>Taylor Flagate Tawny 10</b>	\$13.00
<b>Dow's Tawny 10</b>	\$14.00
<b>Graham's Tawny 20</b>	\$25.00
<b>Warre's Port 1985</b>	\$49.00
<b>Graham's Tawny 40</b>	\$68.00

## DESSERT &amp; ICEWINES (per 2.5oz)

<b>Far Niente Dolce Dessert Wine</b>	\$45.00
<b>Inniskillin Vidal Icewine</b>	\$62.00
<b>Inniskillin Riesling Icewine</b>	\$79.00

## COGNAC / BRANDY

<b>Courvoisier VSOP</b>	\$13.00	<b>Remy Martin XO</b>	\$56.00
<b>Hennessy VSOP</b>	\$17.00	<b>Hennessy XO</b>	\$68.00
<b>Courvoisier XO</b>	\$49.00	<b>Louis XIII - 1oz</b>	\$217.00