

DESSERT

All Desserts ~\$8

CHURROS & CHOCOLATE

Homemade fried pastry dough rolled in cinnamon sugar, served with Mexican style chocolate sauce

CHIPOTLE CHOCOLATE CAKE (GF)

Homemade rich flourless chocolate cake infused with a hint of chipotle chili. served with whipped cream

Add a scoop of french vanilla ice cream + 1.50

FLAN (GF)

The classic caramel custard. Made in house

BLACKBERRY PECAN CRUMBLE VV

A filling of black berries, lemon zest, and cinnamon coated with a pecan crumble topping (contains nuts and coconut)

Add a scoop of french vanilla ice cream + 1.50

DULCE DE LECHE BREAD PUDDING

Homemade bread pudding with a rich milk-based caramel topping

Add a scoop of french vanilla ice cream + 1.50

COFFEE, TEA, & HOT CHOCOLATE

All of our coffee is served in a french press. We serve Forty Weight coffee, locally roasted right here in Ithaca, NY

COFFEE

12 OZ. FRENCH PRESS (SERVES 1) 3.75

33 OZ. FRENCH PRESS (SERVES 3) 9.95

TEA 2.50

Caffeinated: English Breakfast, Earl grey, Green Tea

Herbal: Lemon Ginger, Chamomile, Mint

HOT CHOCOLATE 4.25

Our signature Mexican hot chocolate made with Ibarra chocolate tablets (contains milk and cinnamon)

ADD TEQUILA: + 5.75



DESSERT COCKTAILS

MEXICAN COFFEE 11.00

Kahlua, reposado tequila, black coffee, whipped cream, and cinnamon

COQUITO 11.00

A coconut based traditional Christmas drink originating from Puerto Rico; Condensed milk, cream of coconut, cinnamon, nutmeg, and rum

MEXICAN-CHOCOLATE RASPBERRY MARTINI 12.00

Chocolate liqueur, raspberry liqueur, vodka, cream, and Mexican-chocolate sauce shaken over ice and strained.