



**SAZÓN Y FUEGO**

## Dessert Menu

### Desserts (Postre)

#### **Chocolate Mole Torte | \$10**

Dark Chocolate Almond Torte, Mole Negro  
Chocolate Ganache

#### **Rice Pudding Creme Brulee | \$10**

Jasmine Rice Steeped with Vanilla  
and Cinnamon, Caramelized Sugar **(GF)**

#### **Passion Fruit Mousse | \$13**

Creamy Mousse, Passion Fruit Curd Filling  
Vanilla Sponge Cake, Almond Tuile Cookie  
White Chocolate Glaze

### Coffee (Café)

#### **Small Press Pot \$6 | Large Press Pot \$12**

Single Origin, Direct Trade Beans from the  
Fazenda Do Salto Farm in Sul De Minas, Brasil.  
Carefully roasted by the team at Black Lodge Coffee  
in New Harmony, IN. Your coffee is ground and  
brewed to order for peak flavor

### Premium Spirits

#### **Mezcal**

5 Sentidos "Madrecuixe", Oaxaca.....	\$25
Bozal "Tovassiche", Oaxaca.....	\$17
Bonhez, Oaxaca.....	\$12
Mezcal Ancestral Macurichos, Oaxaca.....	\$18

#### **Rum**

Plantation Venezuela 2010.....	\$16
Plantation Guatemala.....	\$12
Zacapa 23 Solera, Guatemala.....	\$14

#### **Bourbon/Scotch**

Sierra Norte Purple Corn, Mexico.....	\$15
2XO Bourbon, KY.....	\$15
Laphroaig Oak Select, Scotland.....	\$16