



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 \$8 | Large Press Pot \$16

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