LUNCH

DESSERTS

COCONUT PEARLS | 10
Creamy coconut pearls, blood orange-guajillo sorbet, citrus salsa (mineolas, blood orange, ruby grapefruit).

ZAPOTE NEGRO, PERSIMO | 10
Black zapote pudding cake, persimmon-blood orange sorbet, black & orange sauces, toasted nut crumble, chile-dusted meringue.

CREPAS CON CAJETA | 9
Delicate cinnamon crepas, wood oven-roasted pineapple (black pepper, allspice, dark rum), homemade goats milk caramel (cajeta), goat cheese ice cream, white chocolate & oat crumble.

CAJETA BROWNIE SUNDAE | 9
Two scoops of seasonal ice cream, Mexican chocolate brownies, cajeta, whipped cream, meringue.

COFFEE. ORGANIC TEA. HOUSE-GROUND CHOCOLATE

LA PERLA DE OAXACA FROM INTELLIGENTSIA COFFEE | 2.50
Direct Trade Mexican beans that deliver a full mouth feel and a deep rich sweetness with notes of raisins, pear and candied oranges.

FRENCH PRESS CACAO | 4.75
Mexican-grown “fermentado” cacao—toasted, ground into nibs and brewed in a press pot. Beautifully aromatic and rich on the palate, no added sugar. A time-honored preparation that is the perfect end to a meal.

CAFÉ DE OLLA | 3.75
Sweet coffee, spiced, fruity

RISHI ORGANIC TEA | 4.75
Ask your server for our offerings

ESPRESSO/CAPPUCCINO
Intelligentsia Black Cat espresso
• Single 3
• Double 4
• Cappuccino (double) 4.50

FROTHY MEXICAN HOT CHOCOLATE | 5
House-ground Mexican chocolate, steamed with hot milk

CHOCOLATE CAPPUCCINO | 5.50
Intelligentsia Black Cat espresso, house-ground chocolate steamed with hot milk

CAFÉ TACUBA | 11
Milagro blanco tequila, Kahlúa, fresh-brewed Intelligentsia Black Cat espresso and half-and-half, shaken over ice tableside.

ELISSA NAROW | PASTRY CHEF
JENNIFER MELENDEZ | SOUS CHEF