



Postres, Aperitivos & Cordiales

Postres

Crepas con cajeta

Crepes with cajeta and vanilla ice cream

Pastel de chocolate

Warm, soft Mexican chocolate cake, with vanilla ice cream

Caballeros Pobres

Home made sweet pastry, baked and slightly fried, served with piloncillo-cinnamon honey

Mango crème brulée

A creamy mango custard with a bottom layer of fresh mango pieces

Platano Flameado

Bananas Foster with vanilla ice cream walnuts and dark rum.

Churros rellenos

Traditional hispanic pastry filled with cajeta caramel cream, served with dulce de leche ice cream

Aperitivos & Cordiales

Tequilas Añejos

Tequila Añejo is aged for at least one year and up to five years. It is a rich but smooth spirit, perfect to enjoy as an after dinner drink, similar to a fine brandy or cognac.

Corzo Añejo

Corzo Tequila Añejo, a rounded opening of warm caramel and golden raisin on the palate. Floral tones lead to a rich, honey-toasted oak finish with baked fruits, spice and toffee. Ideal for full-bodied sipping.

Cazadores Añejo

Cazadores Tequila Añejo, is top of the line. Its authentic, smooth flavor comes from aging for at least 12 months in new, small, American white oak casks. This tequila is best enjoyed as a sipping tequila. And is your palate's greatest dream come true.

Revolucion Añejo

Agave notes are neatly complemented with aromas obtained from its 18 month aging process in white oak barrels: caramel, butterscotch, honey, tobacco and even leather. No predominance of any note, this is a very rich and complex tequila with a smooth and luscious finish.

Casa Noble Añejo

Matured in French White Oak barrels for two years and extra aged to perfection. This limited production spirit exhibits a deep golden tone with an exceptional bouquet and body.

Avion Añejo

Aged two years, rich amber, soft and rich, roasted agave notes with hints of vanilla, caramel, coconut and maple

1921 Crema de Tequila

1921 Tequila Cream is a unique blend of 1921 Blanco Tequila, soft Mexican cream and traditional Mexican flavors. A mild agave spice contrasts with cinnamon, vanilla flavors and a hint of coffee

Café

Espresso, Americano, Capuccino, Latte

Mexican coffee

Coffee with a touch of Tequila and Kahlua liquor

Mighty Leaf Tea

English Breakfast Organic, Green Tea Passion, Orange Jasmine,

Chamomile Citron, African Amber, Verbena Mint Organic