

◆ EATS ◆

<b>Pumpkin Flan</b>	5
local roasted pumpkin, pepita tuile <i>pair with Leopold Brothers Three Pins</i>	
<b>Mexican Cake</b>	5
abuelita chocolate pepita sponge cake, peanut butter mousse <i>pair with Fonseca Bin 27</i>	
<b>Zolo Sundae</b>	7
glacier vanilla ice cream, white chocolate chunk brownie, almond crunch, <i>pair with San Matias Reserve Añejo</i>	
<b>Canela Dusted Churros</b>	6
cinnamon-sugar fritters, mexican hot chocolate <i>pair with Chamucos Añejo</i>	
<b>Banana Cream Pie</b>	7
whipped cream, chocolate, caramel, almond crunch <i>pair with Ron Zacapa Gran Reserva</i>	
<b>Scoops</b>	2.5 ea
selection of house made sorbet & ice cream	

◆ DRINKS ◆

<b>Mexican Coffee</b>	8.5
coffee liqueur, dos manos reposado, coffee, whipped cream	
<b>1921 Chocolate Martini</b>	8.5
1921 crema con tequila, vanilla vodka, cream, chocolate	

◆ AFTER DINNER DRINKS ◆

Agavero	8
Fonseca Bin 27	7
1921 Crema	8
Taylor Fladgate 10 yr	8.5
Claude Chatelier XO Cognac	9
Dom B&B	9
Reserva Del Señor Almendrado	8
Leopold Brothers Three Pins	7.5

◆ TEQUILA ◆

Herencia Mexicana Reposado	10
Tres Manos Añejo	13
Casa Noble 'Single Barrel' Añejo	20
Don Julio 1942 Añejo	19
Milagro 'Single Barrel' Añejo	16
El Tesoro Paradiso Añejo	21
Jose Cuervo Reserva De La Familia	18

*Not all ingredients are listed. Please alert your server to any allergies.  
Boulder County Health Department requires that restaurants state the consumption  
of raw food may be harmful to your health. 18% added to parties of 6 or more.*