

ONE MORE THING

DESSERTS

Basque Burnt Cheesecake & Sherry Caramel

A dark-topped cheesecake, warm Amontillado sherry caramel, flaky salt

16

Torrija Brûlée

Bread pudding soaked in vanilla-orange milk, berries poached in Rioja and star anise

16

Espresso Flan

Flan infused with espresso and orange peel

16



SPANISH
STEAKHOUSE

SHERRY

2 Oz Pour

Tío Pepe *Fino*

Pale, bone-dry, and crisp with delicate almond and yeasty notes from aging under flor

González Byass · Jerez de la Frontera, Spain

17

Alfonso *Oloroso*

Dry, dark, and full-bodied with rich walnut, toffee, and spice from extended oxidative aging

González Byass · Jerez de la Frontera, Spain

17

Viña AB *Amontillado*

Dry and amber-hued, beginning under flor then aging oxidatively for nutty, hazelnut depth

González Byass · Jerez de la Frontera, Spain

17

Solera 1847 *Cream*

Smooth and sweet, an oloroso enriched with Pedro Ximénez for raisin, fig, and caramel character

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17

Leonor *Palo Cortado*

Elegant and complex, marrying the finesse of an amontillado with the rounded body of an oloroso

González Byass · Jerez de la Frontera, Spain

17

Sherry Flight

A 0.5oz pour of all five González Byass sherries above – Tío Pepe, Viña AB, Leonor, Alfonso, and Solera 1847

25

DESSERT COCKTAILS

Carajillo

Diplomático Rum, Espresso, Licor 43, Cinnamon, and Chocolate Bitters

21

Traditional Espresso Martini

Espresso, Tito's Vodka, Borghetti, Licor 43

21

CORDIALS

Cognacs

Hennessy V.S

Hennessy V.S.O.P

Hennessy XO

Rums

18

Zaya Gran Reserva 16 Year

18

25

Ron Zacapa 23

15

55

Ron Zacapa Edición Negra

25

Ron Zacapa Centenario XO

40