



Dessert Drinks

POSTRE-RITA \$19

Calirosa Añejo, Horchata, Amaretto served in a chocolate and caramel webbed and cinnamon sugar rimmed glass with a churro. Contains nuts

FUEGO BANANA CHOCOLATE \$20

818 Reposado, rum pulpe, banana, chocolate served on fire with a dash of cinnamon and a chocolate banana.

CARAMEL CANDY APPLE SANGRIA \$17

The sweetest Sangria you've ever had served with a caramel apple.

VANILLA BEAN DREAM \$18

818 Blanco, Vanilla Ice Cream, Amaretto and Chantilly garnished with an apple empanada and a Chantilly-cinnamon rim.

1921 HORCHATA \$14

1921 Tequila and Horchata, served with a cinnamon stick.

CAFÉ COSTA \$17

Served Frio or Caliente

Café costa and 1921 Tequila with fresh brewed coffee or cold brew, served with a cinnamon stick and sugar rim.

THE ESPRESSO TEQUILINI \$17

818 Reposado and fresh espresso topped with coffee beans.

BANANA BREAD PIÑA COLADA \$15

Gasparilla Banana Bread Rum handcrafted into a tasty piña colada topped with a fresh Homemade Banana Bread Candy (CONTAINS NUTS).

SWEET AND SEXY FLIGHT \$45.95

Garnished with cinnamon, oranges, strawberries, and chocolate syrup.
Cincoro Añejo, Calirosa Añejo, Supremo Extra Añejo Black Edition.



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Hand Crafted Mexican Food

SEÑOR'S SWEETS

FAMOUS CHURROS.....10.99

Our Fried Dough filled with Mexican Chantilly Custard, rolled in Cinnamon, Sugar & served with Caramel, Chocolate sauce & Whipped Cream with a Strawberry garnish.

JERICALLAS.....10.99

Original - Salty & sweet, Margarita or Coconut.
"MEXICAN CREME BRULÉ"

MEXICAN FRIED ICE CREAM.....9.99

Vanilla Ice Cream rolled in a mix of Corn Flakes, Pecans, Coconut, Cinnamon & Sugar, topped with Whipped Cream, Chocolate sauce, Cinnamon & Sugar.

SEÑOR'S TRES LECHES.....8.99

Sponge Cake, soaked in three full flavor Cow's Milk topped with Whipped Cream & Strawberry garnish.

APPLE EMPANADAS.....10.99

Two caramelized Fuji Apple Stuffed Turnovers in a Pastry Cinnamon Sugar crust, drizzled in Chantilly Cream & garnished with Whipped Cream.

DESSERT NACHO.....11.99

Chocolate Tortilla Chips served with Fried Ice Cream, a mound of Whipped Cream topped with diced Strawberries & Pineapple along with sliced Bananas, cut up Churros, then drizzled with Chocolate & Caramel Sauce along with a Chantilly Cream & finished with a dash of Powdered Sugar.



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