DESSERTS

ICE CREAM TACO
- toasted milk 5-spice ice cream, apricot compote, almond pizelle shell

CHOCOLATE TART
- valrhona chocolate, salted caramel, espresso whipped cream

SCOOP OF SORBET
- dark chocolate or ginger-rhubarb

FRENCH PRESS COFFEE
- regular or decaf
  - roasted for us by Barrington Coffee in Lee, Mass
  + add Five Farms Irish Cream for $8

HOT TEA
- Lost Pines Texas Yaupon
- MEM English Breakfast
- MEM China Green Jade
- MEM Blood Orange Hibiscus (caffeine-free)
- MEM Lemon Chamomile (caffeine-free)


SOMETHING A LITTLE STRONGER

EL TESORO AÑEJO
- 100% estate-grown blue weber agave, tahona crushed, cooked in a traditional oven, open-air fermentation with fibers in wooden tanks, copper pot-distilled by the legendary Carlos Camarena at La Alteña distillery, then aged 2-3 years in ex-bourbon barrels. Boom. Delicious.

MEZCAL VAGO ‘ELOTE’
- Aquilino Garcia Lopez adds toasted & dried corn kernels to the steep during the second distillation of mezcal espadin to bolster the tropical, honeycomb tones with earthy, sweet corn.

BALCONES ‘BABY BLUE’
- Texas whiskey distilled with roasted heirloom blue corn. Tropical fruit and brown sugar on the nose, leather spice on the palate.

GARRISON BROTHERS SMALL BATCH BOURBON
- This Texas Straight Bourbon Whiskey is made in Hye, Texas with food-grade corn, local winter wheat, and two row barley. Aging 3 or so years in a rickhouse that is well of 100 degrees for 3 months out of the year produces a whiskey with rich caramel and vanilla.

AMARO PASUBIO
- A digestif amaro based on Piedmontese Moscato. Infused with cardoon, blessed thistle, ginger, and possibly wormwood, aged in oak for six months.

RARE WINE CO. ‘BOSTON BUAL’ MADEIRA
- An assertive full bodied wine with notes of figs, dates, warm spices, espresso roast and candied peel with a salty finish.

RECIPE FOR EL TESORO AÑEJO

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# FINE SPIRITS

## AGAVE + MORE

### TEQUILA
- Cimarron Blanco
- Siembra Azul Blanco
- Tequila Ocho Plata
- Fortaleza Blanco Still Strength
- La Gritona Reposado
- El Tesoro Añejo

### MEZCAL + RAICILLA + SOTOL
- La Luna Mezcal Cupreata
- Del Maguey Vida de Muertos
- Del Maguey Chichicapa
- Vago Espadín - Emigdio J. Ramirez
- Vago Elote - Aquíno G. López
- Mezonte Raicilla Japo
- Oro de Coyame Sotol Joven

### RUM, SUGARCANE, MOLASSES
- Probitas Blended White Rum
- Privateer “Tres Aromatique” Plantation Pineapple
- “Stigg’s Fancy” Smith & Cross Jamaican
- Paraneus Oaxacan Rum

### FORTIFIED & AROMATIZED WINES

#### VERMOUTH AND SUCH
- Cocchi Vermouth di Torino
- Dolin Dry
- Lustau Manzanilla Sherry
- Valdespino Amontillado Sherry
- “Tio Diego” Ramos Tawny Port
- Rare Wine Co. “Boston Bual” Madeira

#### BORDEAUX & ARMAGNAC
- Chartreuse Green 110°
- Henri Bardouin Pastis
- Luxardo Maraschino
- Giffard Apricot
- Pimm’s #1
- Bénédictine

### CORDIALS, TONICS, BITTERS

#### BITTERS
- Campari
- Aperol
- Bruto Americano
- Salers Aperitif Gentiane

### AMARO
- Pasubio
- Cardamaro
- Sfumato
- Avverna
- Cynar

### FRUIT, NUTS + HERBS
- Ferrand Dry Curacao
- Bénédictine
- Pimm’s #1
- St. Elizabeth’s Allspice Dram

### RYE
- Tyrconnell Single Malt
- Bruichladdich
- Monkey Shoulder
- Pikesville
- Hillrock Double Cask

### SCOTCH, MALT, IRISH
- Royal Brackla 12yr
- Bruichladdich “Classic Laddie"
- Ard Beg 10yr Islay
- Nikka Coffey Malt

### SPEYSIDE
- Aberlour 12yr
- Springbank 12yr

### WHISKEY & WHISKY

#### BOURBON/CORN
- Evan Williams 100°
- Elijah Craig Small Batch
- Balcones Baby Blue
- Uncle Nearest 1884 Small Batch
- Stonecutter Heritage Cask Whiskey
- Henry McKenna 10 year 100°

#### RYE
- Rittenhouse 100°
- Hillrock Double Cask
- Balcones Texas Rye 100°
- Pikesville
- Black Maple Hill

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