

Arroyo Vino

DESSERT & DIGESTIFS

Cheese Plate

Chef's Selection Of Three Artisan Cheeses
Crostoni, Arroyo Vino Honey, Fruit, Nuts

14

Honeycomb & Horchata

Bee Pollen Meringue, Almond Sable, 2017 Honeycomb

10

Sweet Corn Semifreddo

Puffed Amaranth, Roasted Peaches, Blackberries

10

Dark Chocolate & Macadamia Nut

Marshmallow Fluff, Salted Caramel, Macadamia Ice Cream

12 (*gf*)

Coconut & Melon Custard

Crème Fraiche, Cantelope Sorbet, Thai Basil, Melon Brûlée

10 (*gf*)

Mignardise

Chef's Selection of House Made Confections

6 *per person*

Housemade Ice Cream or Sorbet

3 *per scoop (gf)*

Exploding Liquid Truffle

3/*each (gf)*

Coffee

Prismatic Coffee Roasters, Albuquerque, NM

Iconik Coffee Roasters, Santa Fe, NM

Freshly roasted beans of the week; weighed out and ground per preparation; brewed with 200 °F water; caffeinated or decaffeinated

Cup 5

Twelve Ounce Bag of Beans 18

Espresso

Single 4

Long Black 4

Latte 5

Cappuccino 5

Twelve Ounce Bag of Beans 16

Tea

NM Tea Co., Albuquerque, NM

Earl Grey, Jasmine Green Pearls, Rooibos, Chamomile, Mint

Small Pot 4

Large Pot 12

Steamers

London Fog 6

Minty Milk 6

Cardamom-Honey Steamer 6

Dessert Wines

Domaine de L'Alliance, Sauternes	15
Fattoria Viticcio, "Dolce Arianna," Vin Santo	15
Broadbent, Rainwater Madeira	8
Broadbent, 10 Year Malmsey Madeira	15
Porto Kopke, 10 Year Tawny Port	10
Taylor Fladgate, 40 Year Tawny Port	25
Toro Albalá, Don PX Gran Reserva 1983	18

Liqueurs & Digestifs

Amaro Nonino Quintessentia	12
Amaro Montenegro	9
Fernet-Branca	8
Árvero Lemoncello	8

Whiskey

Redbreast 12yr Irish Whiskey	18
Blanton's Single Barrel Bourbon	18
Macallan 12yr	18
Auchentoshan 12yr	14
Caol Ila 12yr	19
The Balvenie 14yr Caribbean Cask	18

Brandy & Rum

Camut Calvados 6yr	15
Pierre Ferrand Cognac	15
Barbancourt Estate Reserve 15yr Rhum	15