

Arroyo Vino

DESSERT & DIGESTIFS

Cheese Plate

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

14

Citrus Tart

Candied Kumquats, Pomegranate, Coconut Cream, Mint

10

Bananas Foster Bread Pudding

Dark Rum, Brioche, Banana Mousse, Frozen Yogurt

10

Milk Chocolate Delice

Peanut Nougatine, Buttermilk Ice Cream, Salted Caramel

12 (*gf*)

French Macarons

Selection of House Made Macarons

2/each (*gf*)

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, 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
Bigallet China-China	11
Fernet-Branca	8
Nardini Acqua di Cedro	10

Whiskey

Redbreast 12yr Irish Whiskey	18
Macallan 12 Year	18
Jura 10 Year	12
Caol Ila 12 Year	20
Springbank 10 Year	18

Brandy & Rum

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