

M A R I P O S A

DESSERTS

CHOCOLATE TRES LECHES CAKE / 10
dark chocolate cake, Kahlua & Creme de Cocoa
brute cocoa whipped cream

BAKLAVA FRANGIPANE TARTA / 12
almond-pistachio frangipane served with Turkish coffe creme
anglaise and whipped rosewater mascarpone

PASSIONFRUIT FLAN / 12
passionfruit caramel, coconut, pineapple gastrique, pomegranate

HOUSE-MADE ICE CREAMS / 6
vanilla bean gelato, cappuccinno caramel, dark chocolate chili

AFFOGATO / 8
a shot of espresso poured over one of our house-made ice creams

DON PEDRO / 12
Glenmorangie & Disaronno poured over one of our
house-made ice creams

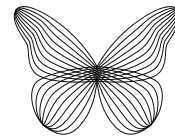
DESSERT COCKTAILS & SHOTS

ESPRESSO MARTINI / 18
espresso, vanilla infused vodka, espresso liquor, porter syrup

EL VIAJERO CARAJILLO / 18
espresso, liquer 43, brugal 1888 rum

QUEEN CHARLOTTE'S ELIXIR / 10 - 2 ounces
Gin, Muddy River basil rum, Benedictine, lime, black lemon bitters

O A X A C A A H U M A D O / 10 - 2 ounces
Oscura Amaro, mezcal, creme de peche, lime, rhubarb
smoky paloma bitters



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AMARI

2-OUNCES

MONTENEGRO - BOLOGNA / 13

orange, black cherry, sweet, low bitterness

SFUMATO - ALDENO / 9

rhubarb, smokey, earthy, rich, low bitterness

BRAULIO - BORMIO / 16

"après-ski amaro," warm spices, pine, floral, medium bitterness

ALTA VERDE - ALDENO / 8

pale green, wormwood, citrus, alpine herbs, high bitterness

AVERNA - SICILY / 15

orange, vanilla bean, sweet, medium bitterness

CYNAR - MILAN / 14

caramel, herbal, earthy, vegetal, sweet, medium bitterness

LUCANO ANNIVERSARIO - PISTICCI SCALO, ITALY / 12

blanced citrus & floral, gentian, licorice, medium bitterness

NONINO QUINTESSENTIA - FRUILI / 16

orange, caramel, warm spices, herbs, medium bitterness

CHINA-CHINA - FRANCE / 14

orange, liquorice, cardamon, spiced, medium bitterness

OSCURA - ASHEVILLE, NC / 14

rhubarb, herbal, earthy, sweet, low bitterness

APPALACHIAN FERNET - ASHEVILLE, NC / 13

birch beer, herbal, earthy, floral, medium bitterness

FERNET-BRANCA - MILAN / 11

eucalyptus, mint, medicinal, medium bitterness

MOZZA ROASTERS COFFEE & TEA

ESPRESSO - SINGLE / 5 - DOUBLE / 8

CAPPUCCINO / 8

BREWED COFFEE - REGULAR & DECAF / 5

TEA / 5 - ENGLISH GREY CREME, MATCHA SENCHA

WHITE COCONUT CREME, FRENCH LEMON GINGER

DARK CHOCOLATE PEPPERMINT, ORCHID OOLONG

EGYPTIAN CHAMOMILE, APRICOT ESCAPE

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