

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

BASQUE CHEESECAKE / 11
Spanish style cheesecake, cardamom whipped cream
orange macerated berries

PORTOKALOPITA ~ GREEK ORANGE PIE / 12
orange soaked phyllo, Greek yogurt gelato, chocolate sauce
Enjoy with Ouzo (Greek Grape Brandy) +10

HOUSE-MADE ICE CREAMS / 6
Greek yogurt gelato, cinnamon latte gelato, pink grapefruit sorbet
strawberry rhubarb sorbet

SPARKLING PALOMA SORBET / 14
tequila, pamplemousse liqueur, sparkling rosé, poured over pink
grapefruit sorbet

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

DULCE DE LECHE MARTINI / 18
espresso, vanilla infused vodka, espresso liquor, porter syrup
whipped dulce de leche

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

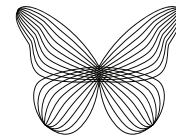
O A X A C A A H U M A D O / 10 - 2 ounces
Oscura Amaro, mezcal, creme de peche, lime, rhubarb
smoky paloma bitters

DESSERT WINE

3-OUNCES

CHATEAU LARIBOTTE SAUTERNES 2018 / 12

COQUEREL "LA DOUCE" LATE HARVEST
SAUVIGNON BLANC: NAPA, CA 2012 / 20



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dark chocolate cake, Kahlua & Creme de Cocoa, brute cocoa
whipped cream

BASQUE CHEESECAKE / 11
Spanish style cheesecake, cardamom whipped cream, orange
macerated berries

PORTOKALOPITA ~ GREEK ORANGE PIE / 12
orange soaked phyllo, Greek yogurt gelato, chocolate sauce
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AMARI

2-OUNCES

MONTENEGRO - BOLOGNA / 10

orange, black cherry, sweet, low bitterness

CIO CIARO - CIOCIARO / 14

bright nose, citrus, dark chocolate, low bitterness

SFUMATO - ALDENO / 10

rhubarb, smokey, earthy, rich, low bitterness

BRAULIO - BORMIO / 13

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

ALTA VERDE - ALDENO / 9

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

AVERNA - SICILY / 10

orange, vanilla bean, sweet, medium bitterness

CYNAR - MILAN / 11

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

LUCANO - PISTICCI SCALO, ITALY / 11

sweet, caramel, cinnamon, licorice, medium bitterness

LUCANO ANNIVERSARIO - PISTICCI SCALO, ITALY / 12

blanced citrus & floral, gentian, licorice, medium bitterness

NONINO QUINTESSENTIA - FRUILI / 12

orange, caramel, warm spices, herbs, medium bitterness

CHINA-CHINA - FRANCE / 12

orange, liquorice, cardamon, spiced, medium bitterness

OSCURA - ASHEVILLE, NC / 11

rhubarb, herbal, earthy, sweet, low bitterness

APPALACHIAN FERNET - ASHEVILLE, NC / 11

birch beer, herbal, earthy, floral, medium bitterness

FERNET-BRANCA - MILAN / 9

eucalyptus, mint, medicinal, medium bitterness

MOZZA ROASTERS COFFEE & TEA

ESPRESSO - SINGLE / 5 - DOUBLE / 8

CAPPUCCINO / 8

BREWED COFFEE - REGULAR & DECAF / 5

TEA / 5 - ENGLISH BREAKFAST, JASMINE GREEN,
MOROCCAN MINT, AFRICAN SOLSTICE (CAFFEINE
-FREE), GINGER LEMONGRASS (CAFFEINE -FREE)

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