

SAZÓN

New World Cuisine ✦ Mezcaleria ✦ Tequileria



DESSERTS AND AFTER DINNER DRINKS

Dulce Sinfonía

Chef Olea's signature dessert. A masterpiece of flavors and textures.

16

Helado de Mole Poblano

Chef's famous mole poblano ice cream floated in chocolate and engulfed in a cloud of hickory smoke. Exotic and like nothing you have ever had before.

16

Volcán de Chocolate

For true chocolate lovers! Decadent chocolate cake served with a lava flow of yet more chocolate.

14

Princesa

Fresh berries served in a natilla sauce over layers of crispy pastry. Light and delicious.

14

Coffee	3.5
Espresso	3.5
Cappucino	6
Various Teas	3.5

Carajillo

Coffee Mexico City style with Chef's own special interpretation.

Liquor 43, Godiva Chocolate Liqueur,
Espresso, Foamed Milk

14

Mi Sherry

The sherry from Jerez, Spain is unique. We use a very special type of sherry called Pedro Jimenez.

Dark, sultry and unforgettable.

Bodegas Hidalgo Pedro Jimenez Sherry, Raspberry Syrup, Lemon Juice, La Fogata Anejo Mezcal

16

Paraíso del Chocolate

A desert in and of itself. Sample these cream espresso, caramel and chocolate flavored tequila, bacanora and sotol. Muy Rico!

1921 Tequila Liqueur, Sonora Bacanora Crema,
Hacienda Chihuahua Sotol

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