

SAZÓN

New World Cuisine ✦ Mezcaleria ✦ Tequileria

DESSERT & AFTER DINNER DRINKS

DULCE SINFONIA

Chef Olea's signature dessert.
A masterpiece of flavors and textures.
20

HELADO DE MOLE POBLANO

Chef's famous mole poblano ice cream floating in chocolate with roasted beet and sweet potato crisps. Exotic and like nothing you have ever had before.
18

CREPES DE CAJETA

Caramelized milk crepes with walnuts.
15

VOLCÀN DE CHOCOLATE

For true chocolate lovers! Decadent chocolate cake served with a lava flow of yet more chocolate.
15

PRINCESA

Fresh berries served in natilla sauce over layers of crispy pastry. Light and delicious.
15

AMERICANO 4
ESPRESSO 4
CAPPUCINO 6
SELECT TEAS 4

ESPRESSO MARTINI

Dahlia Cristalino Reposado, Espresso, Chocolate & Vanilla liqueur
18

CARAJILLO

Mexico City style coffee with Chef's own special interpretation.
Licor 43, Godiva Dark Chocolate Liqueur, Espresso, Cream
Served Chilled.
14

MI SHERRY

Pedro Jimenez, Raspberry Syrup, Lemon Juice, Añejo Mezcal
16

CAPPUCINO CARAMELO

Salted Caramel Kahlua, Espresso, Frothed Milk
14

PARADISO DEL CHOCOLATE

A dessert unto itself. Enjoy luscious cream espresso, cinnamon-vanilla flavored tequila, mocha bacanora and chocolate sotol. Muy Rico!
1921 Tequila Liqueur, Sonora Bacanora Crema,
Hacienda Chihuahua Sotol
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