

SPECIALTY COFFEES

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| LA CASA COFFEE ouzo, metaxa, triple sec (2oz) | 12 |
| NUTTY IRISH COFFEE baileys, frangelico, crème de cacao (2oz) | 12 |
| B-52 baileys, grand marnier, kahlua (2oz) | 12 |
| BAILEY'S COFFEE baileys (2oz) | 12 |
| BLUEBERRY TEA grand marnier, amaretto, hot tea (2oz) | 12 |
| MENAZ COFFEE frangelico, baileys (2oz) | 12 |
| MONTE CRISTO grand marnier, kahlua (2oz) | 12 |
| SPANISH COFFEE kahlua, brandy (2oz) | 12 |

DESSERTS

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| ITALIAN GELATO BY “MARIO’S GELATO” | 10 |
| spumone - inspired by the italian classic! we bring you this unique combination of rich chocolate, spumone with juicy fruits and pistachio ice cream. | |
| BAKLOVA the classic greek dessert. layers of filo pastry brushed with butter and layered with walnuts and spices, then drizzled with a homemade honey syrup. topped with crushed walnuts. | 14 |
| CRÈME CARAMELLA a nice light caramel custard. made with egg, milk, orange and brandy liqueur. | 12 |
| EKMEK shredded filo drizzled in a light honey and topped with a vanilla custard. finished with sliced almonds and whipped cream. | 14 |
| TIRAMISU in italian, literally means “pick me up”! tiramisu is a cake made of ladyfingers soaked in coffee, which has been spiked with kahlua and amaretto liqueur. then layered with mascarpone cheese and sprinkled with chocolate shavings. | 14 |

add a scoop of “Mario’s Gelato” vanilla bean gelato 4