

## Desserts

Brie Cheese \$13

*With accoutrements and freshly baked baguette*

Creme Brûlée \$11

*Infused with Ozo coffee, rum and a "burnt" sugar top*

Flourless Chocolates Tort \$10

*Chili and cinnamon spiced with whipped cream and berries*

Flan \$9

*Spanish style custard with caramelized sugar sauce*

## After Dinner Drinks

Fino: Pemartin \$9

*Crispy & fresh*

Amontillado: Pemartin \$10

*Enjoy with savory & sweet dishes*

Oloraso: Pemartin \$10

*Aged 8 years with a light texture & deep flavor*

Pedro Ximénez: Lustau San Emilio PX \$11

*perfect with or for dessert*

Espresso Martini: vodka, Ozo coffee, sugar & cream \$12

## Coffee & Tea

Ozo French Press: small or large \$6/9

Ozo Espresso Drinks \$4

Tea Spot: Black, Sencha, Earl Grey, Rooibos or Mint \$4

*\*20% gratuity will be added to the bill*