



## POSTRES

### FLAN 10 🍷

Caramelized vanilla custard with caramel popcorn

### TRES LECHES DE LIMON 10 🍷🌿

Lemon cake soaked in three milks, merengue and berries salsa

### TOLOACHE CRUNCH CAKE 10 🍷🌿

Chocolate cake, cajeta, chocolate pop rock

### CHURROS 10 🍷🌿

Mexican donuts, cinnamon dust, dipping sauces

## CAFES

AMERICANO 5 / CAPPUCINO 8  
LATTE 8 / ESPRESSO 7

### CARAJILLO 14

Chilled Liquor 43, espresso, Kahlua, cinnamon

### TOLOACHE MARTINI 14

Chilled Tequila cream, dulce de leche, espresso, chocolate rim

### HOT CHOCOLATE AZTECA 14

Mexican hot chocolate, Mezcal

### CAFÉ DE OLLA 7 ADD TEQUILA 13

Spiced Mexican coffee, cinnamon, orange peels, piloncillo brown sugar

### MEXICAN CHOCOLATE 7

Milk, chocolate abuelita, vanilla bean

### MEXICANO 14

Tequila cream, cappuccino, Kahlua

## TE 3

Chamomile | Green Tea | Black tea | Peppermint

CHEF/OWNER JULIAN MEDINA  
CHEF DE CUISINE FIDEL RODRIGUEZ & JUAN VELAZCO

    
dairy | gluten | nuts

## TEQUILAS

PATRON PLATINUM - Extra añejo 50

DON JULIO 70 - Añejo 20

MAESTRO DOBEL DIAMANTE - Añejo 18

TESORO PARADISO - Extra añejo 30

HERRADURA SELECCION SUPREMA -

Extra añejo 70

CASA DRAGONES - Extra añejo 50

## MEZCALES

LOS AMANTES - Añejo 18

ILEGAL - Añejo 18

PIERDE ALMASCONEJO - Joven 50

EL JOLGORIO - Barril 24 | Tobala 25  
Pechuga 29

## LICORES 12

AGAVERO

AMARETTO

TEQUILA CREAM

GRAND MARNIER

COINTREAU

KAHLUA

PATRON XO

SAMBUCA

PORTO FONSECA