

DESSERT & AFTER DINNER

DESSERTS 12

ADD ONE SCOOP \$4

FLAN

Caramelized vanilla custard with caramel popcorn

TRES LECHES DE LIMON

Lemon cake soaked in three milks, merengue and berries salsa

TOLOACHE CRUNCH CAKE

Chocolate cake, cajeta, chocolate pop rocks

CHURROS

Mexican donuts, cinnamon dust, dipping sauces

TRIO OF SORBET

Hibiscus, mango & lemon

COFFEE DRINKS

CARAJILLO 16

Chilled Liqueur 43, espresso

TOLOACHE MARTINI 18

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

MEXICANO 16

Tequila cream, cappuccino, Kahlúa

ESPRESSO MARTINI 18

Maestro Dobel Pavito, espresso, coffee liqueur



CHEF/OWNER JULIAN MEDINA
CHEF DE CUISINE RAMON BARRETO

TEQUILAS

CLASE AZUL REPOSADO 35

"UES favorite" with notes of hazelnut, vanilla, cloves and cinnamon

CASAMIGOS AÑEJO 21

Hints of spice and barrel oak, vanilla sweetness. A dessert by itself.

JOSE CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO 40

Jose Cuervo's award-winning tequila, features rich oak, toasted almonds, vanilla and cinnamon

GRAN CENTENARIO LEYENDA EXTRA AÑEJO 35

Elegant and soft with complexity. Hints of fruit and spice, a must try!

CODIGO AÑEJO 35

Elegant and expressive with hints of fruit mingled with oak, touch of vanilla and a bit of spice

CODIGO EXTRA AÑEJO 60

The most decadent, one of the oldest and most refined on the market

CASA DRAGONES JOVEN 50

Clean, warm finish with hints of hazelnut and a bright open aftertaste

GRAN PATRON PIEDRA 50

Sweet yet complex with notes of agave, vanilla and earth

HERRADURA SELECCION SUPREMA EXTRA AÑEJO 70

The most ultra-rested extra anejo tequila for ultimate elegance and smoothness

MEZCALES

DEL MAGUEY SAN LUIS DEL RIO 28

Spicy, fruity, smoky, citrus notes

BRUXO NO. 4 25

Jalapeño, tropical fruits, vanilla notes

ILEGAL ANEJO 18

Smoky, earthy, hint of vanilla

LIQUEURS

KAHLUA 14
COFFEE TEQUILA 14
SAMBUCA 14

PORTO FONSECA 14
TEQUILA CREAM 14
AGAVERO 14

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