HAPPY WINE
IN THE GROVE

DESSERTS

CARAMEL FLAN $10
Housemade classic recipe of Caramel Flan, topped with caramel sauce.

TARTA SANTIAGO $10
Spanish almond cake, vanilla ice cream.

HAPPY WINE CHURROS $10
Served with chocolate sauce and dulce de leche.

AFFOGATO $12
Coffee cup spread with Nutella, filled with Vanilla ice cream, and topped with Ferrrero Rocher chunks, Dulce de Leche, and Hot Espresso.

CHOCOLATE BROWNIE CAKE $15
Chewy brownie chocolate cake, vanilla ice cream, chocolate mousse, crispy chocolate cookie chunks.

TARTA DE QUESO VASCA $15
Classic Basque-style cheesecake (Soft and Creamy) prepared with a creamy blend of vanilla and almond flavors and topped with strawberry chutney.

PORTO WINE WITH CHEESES MINI BOARD $18
House Porto wine pairing with a mini cheeses board (Brillat Savarin with Papaya chunks and Manchego cheese).

SAUTERNE WINE WITH CHEESES MINI BOARD $18
House Sauterne wine pairing with a mini cheese board (Brillat Savarin with Papaya chunks and Manchego cheese).

COFFEE & ASSORTED TEAS

AMERICAN COFFEE $3
ESPRESSO $3
ASSORTED TEAS $4
CORTADITO $4
CAFÉ CON LECHE $6
CAPPUCCINO $6

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20 % Charge Will be added to parties of 6 or more.
Please be advised we charge a $2.00 per person cakeage fee for any outside desserts brought into our restaurant.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Our restaurant offers products with nuts, milk, eggs and wheat – please ask if you are allergic to any of these products.

: *Contain nuts*