



Bistro San Martín

DESSERT MENU – All Desserts \$7.50

All Desserts Are Made In-House By Chef Martín

Lemon Crème Brulee

Baked Chocolate Pudding a La Mode

Vanilla Mousse Cake with Fresh Fruit & Almonds

Naughty Chocolate Cake (Touch of Cayenne)

Artisanal Cheese & Seasonal Fruit Selection

Dish of Ice Cream or Fresh Fruit Sorbet \$5

Dessert Wine Flight \$9.5

THREE 2 OZ GLASS POURS

Please Ask Your Server About Our Featured Dessert Specials

SPARKLING WINE

BY THE CHAMPAGNE GLASS

Segura Viudas Brut Reserva CAVA, Spain 7.5
Banfi Rosa Regale Brachetto d'Acqui, Italy 8.5

BY THE BOTTLE

Bailly-Lapierre Crémant de Bourgogne HALF 26
Mionetto Prosecco, Valdobbiadene, Italy 32
Clavelin Brut Comté Crémant du Jura, FR 38
Duval-Leroy "Cuvée Paris" Brut, France 74
Veuve Clicquot Brut, Reims, France 82
KRIPTA Gran Reserva d'Agusti Torelló 98
'99 Dom Perignon, France 175

DESSERT WINE

BY THE DESSERT GLASS - 2.5 OZ POUR

Moscattell 5.5
Rotllan Torrá, Priorat, Spain
Limoncello Liqueur 6.5
Virgilio Pallini, Roma, Italy
La Malaga Rosso Aromatico 7.5
'04 Tenuta La Meridiana, Italy

BY THE HALF BOTTLE

Amansio Aleatico Passito 42
'06 Gualdo del Re, Val di Cornia, Italy

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COFFEE & TEA

Coffee 2~
Black & Herbal Tea 2~
Espresso or Americano 2.5
Latte or Cappuccino 3~
Mocha 3.5

SAN MARTÍN PORT / SHERRY

BY THE DESSERT GLASS - 2.5 OZ POUR

Fine Old Tawny Port 6.5
Chateau Reynella, McLaren Vale Old Cave, Australia
Late Bottled Vintage Porto 8.5
'04 Niepoort (Vinos), Portugal
NOE Pedro Ximenez Sherry 12.5
Gonzalez Byass - Aged 30 Years

Brandy / Liqueur / Aperitif / Digestif
Please Ask Your Server