



Bistro San Martín

DESSERT MENU

All Desserts Are Made In-House By Chef Martín

Panna Cotta with Honey-Caramel & Almond Roca \$10

Vanilla Mousse Cake with Fresh Fruit & Almonds 10

Naughty Chocolate Cake (Touch of Cayenne) 10

Chocolate Marquise (Touch of Cognac) 10

Lemon Crème Brûlée 10

Affogato - Ice Cream, Espresso & Hazelnuts 10

Ice Cream or Fresh Fruit Sorbet \$6

WINE FLIGHT - THREE 2 OZ GLASS POURS

Dessert Wine Flight 18

Port Flight 28

Please Ask Your Server About Our Featured Dessert Specials

CHAMPAGNE & SPARKLING WINE

BY THE CHAMPAGNE GLASS

Silvan Ridge Semi-Sparkling Early Muscat, OR 9

Cavitt Lunetta Prosecco Brut or Rosé, Italy 9

Nicolas Feuillatte Brut, Chouilly, France 16

BY THE BOTTLE

JP Chenet Blanc de Blancs Brut, France 32

De Faveri Brut Prosecco di Treviso, Italy 36

Treveri Blanc de Noir, Columbia Valley 42

Nicolas Feuillatte Brut Reserve, France 62

Veuve Clicquot Ponsardin Brut, France 88

LIQUEUR / DESSERT WINE

BY THE DESSERT GLASS - 2.5 OZ POUR

Rosso Dolce 6

Roscato, Provincia di Pavia, Italy

Limoncello 8

Il Tramonto, Italy

Sauternes 10

'18 Carmes de Rieussec, France

BY THE BOTTLE

Vidal Icewine 58

'13 Jackson-Triggs Estate Wines, Niagara Peninsula

Botrytis Riesling 85

'08 Poet's Leap by Long Shadows, Columbia Valley

Bistro San Martín
World Inspired Regional Cuisine



231 N Olympic Ave
Arlington, WA 98223
Phone (360) 474-9229
BistroSanMartin.com

COFFEE & TEA

Vinaccio Coffee 3

Black & Herbal Tea 3

Espresso or Americano 5

Double Latte or Cappuccino 6

PORT / VERMOUTH

BY THE DESSERT GLASS - 2.5 OZ POUR

Casals Mediterranean Vermouth 8

Vilafranca del Penedès, Spain

Fine White Port 10

Porto Menéres, Duoro Valley, Portugal

Ruby Port 10

Fonseca Guimaraens, Duoro Valley, Portugal

20 Year Old Tawny Port 12

Taylor Fladgate Tawny Porto, Portugal

Selection of Fine Tequila, Brandy,
Liqueur, Single Malt Scotch &
After Dinner Drinks