



Argentine inspired Portland food

POSTRES • DESSERTS

— 11 each —

BUCKLE

Warm Peach Buckle, Raspberry Gelato*

TORTE

Warm Hazelnut Brown Butter Torte,
Honey-Chamomile Ice Cream,* Honeycomb Candy

CAKE

Vanilla Bean Tres Leches Cake, Marionberry Ice Cream,*
Dulce de Leche, Marionberry Meringues

CHOCOLATE

Chocolate-Olive Oil Cake, Toasted Coconut Ice Cream,*
Pecan Anglaise, Fudge Sauce

SORBET

Viridian Farms Cherry Sorbet, Cola Granité

QUESOS ARTESANALES
ARTISAN CHEESES

— 24 —

Cheese Board & Accompaniments

BRILLAT SAVARIN

Pasteurized Cow Milk, Triple Cream
Burgundy, France

BRIAR ROSE CREAMERY FREYA'S WHEEL

Pasturized Goat's Milk, Semi-Soft, Bloomy Rind
Dundee, Oregon

ANCIENT HERITAGE DAIRY HANNAH

Raw Cow & Sheep Milk Blend, Natural Rind
Portland, Oregon

FOURME D'AMBERT

Raw Cow Milk Blue
Auvergne, France

COCKTAILS

ABSINTHE ROOT BEER FLOAT

Absinthe, Cream, Root Beer

— 12 —

MABEL'S DREAM

Hennessy, Absinthe,
Orchard Apricot

— 12 —

FERNET FLIP

Fernet, Carpano Antica, Demerara
Sugar, Mole Bitters, Whole Egg*

— 13 —

COFFEE CORRECTED

Scarlet Ibis Rum,
Coffee-Infused Pisco, Ouzo

— 13 —

DIGESTIFS

Fernet Branca 8

Underberg..... 5

Averna.....10

Amaro Nonino.....15

Cocchi Americano.....7

Nardini Amaro.....14

Chartreuse Green or Yellow18

Pernod Pastis10

Pacifique Absinthe.....18

Pernod Absinthe 22

Pierre Ferrand Ambre Cognac14

Germain-Robin Brandy.....14

Clear Creek Grappa, Muscat.....14

Clear Creek Grappa, Pinot Noir...14

DESSERT WINE

Tawny Port, Kopke,
Douro, PT NV12

Port, Kopke L.B.V.,
Douro, PT '1112

Port, Kopke, Colheita
Douro, PT '8322

Tokaji, Oremus, Aszú,
3 Puttonyos, HU '09.....12

Moscato d' Asti,
G.D. Vajra, IT '15 11

Barolo Chinato, G.D. Vajra, Barolo,
IT NV14

Ice Wine, Viognier, Seven of Hearts,
Columbia Valley, WA '13..... 8

Please inform your server of any food allergies or dietary restrictions. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness.

Greg and Gabi thank you for your patronage.