



RESTAURANT

Argentine inspired Portland food

— POSTRES • DESSERTS —

- WARM HAZELNUT TORTE**..... 12
honey-chamomile ice cream, honeycomb candy
- VANILLA BEAN TRES LECHES CAKE**..... 12
grilled apple, dulce de leche, green apple meringues
- HOUSE TROPICAL FRUIT PUNCH SORBET**..... 12
coconut tapioca, lime zest, dulce de leche alfajor cookies
- STICKY TOFFEE CHOCOLATE PUDDING CAKE**..... 12
toffee sauce, cacao nibs, whipped crème fraîche, orange zest

— COCKTAILS —

ABSINTHE ROOT BEER FLOAT

Absinthe, Cream, Root Beer
— 12 —

MABEL'S DREAM

Hennessy, Absinthe,
Orchard Apricot
— 14 —

FERNET FLIP

Fernet, Carpano Antica, Demerara
Sugar, Mole Bitters, Whole Egg*
— 14 —

AFTER PARTY

Coffee-Infused Vodka, Campari,
Vermouth, Orange Bitters
— 16 —

YACHT ROCK

Vodka, Coffee Liqueur,
Ramazzotti, Cold Brew
— 15 —

— DIGESTIFS —

- Fernet Branca 12
- Underberg 5
- Averna 12
- Amaro Nonino 15
- Montenegro Amaro 14
- Pernod Pastis 12
- Pernod Absinthe 22
- Jade 1901 Absinthe Superieure .. 26
- Pierre Ferrand Ambre Cognac 14
- Hennessy VSOP 19
- Poli Grappa of Cabernet 16
- Nonino Grappa of Chardonnay ... 14

— DESSERT WINE —

- Moscato d'Asti, Elio Perrone
Piemonte, IT '22 (4oz) 13
- Sauternes, Château Roûmieu-Lacoste,
Bordeaux, FR '19 (3oz) 18
- Port, Kopke, White Colheita 2010
Douro, PT (3oz) 22
- Port, Burmester, Tawny
Douro, PT (3oz) 11
- Port, Kopke, Colheita 1999
Douro, PT (3oz) 22
- Verdelho, Henriques & Henriques '07
Madeira, PT (3oz) 21
- Moscatel, César Florido, Sherry Especial,
Jerez, ES (3oz) 13

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.