

DESSERT

10 each

raw honey ice cream

pecorino cake, sour cherries, honeycomb,
hoja santa

coconut shaved ice

seasonal fruit, seedling farm melon sorbet,
tapioca, fermented coconut sap

cinco leches cake

fennel, absinthe, mango, coconut

peach fritters

frozen yogurt, black tea sugar, honey

pretzel ice cream sandwich

pretzel ice cream, chocolate cookies,
milk chocolate dip

CHEESE

1 for 9 2 for 15

glacier blue pasteurized cow's milk, WI
classic & creamy
served with seasonal jam

beemster aged gouda

pasteurized cow's milk, Holland
butterscotch, pecan
served with seeded dulce de leche

AFTER DINNER

coffee on the beach 13

coffee, plantation pineapple rum, cynar,
coconut milk, mole bitters

fino sherry 8

white port 8

fernet branca 10

green chartreuse 18

amargo vallet 10

pierre ferrand 1840 14

cynar 10

TEA

rare tea cellars

black horchata chocolate chai 7

green matcha + yerba mate blend 7

herbal mango margarita 6

black black citron 5

COFFEE

mundano's signature blend by

sparrow coffee roasters

decaf or **regular** 5

sparrow iced coffee 5