

Dessert

at Las Gendras

From The Kitchen

Bread Pudding \$13

Our Signature & Crowd Favorite, Vanilla Flavored Bread Pudding a la Mode, Garnished with Fresh Berries & Caramel Drizzle

Lava Cake \$12

Molten Lava Brownie a la Mode, Finished with Chocolate Drizzle

Chef's Selection of Sorbets \$10

Seasonal Fruit Flavors

Red Velvet \$12

A Classic, Finished with Chocolate Drizzle

Dessert Cocktails

Irish Coffee \$15

Baileys or Jameson, Coffee, Whipped Cream

Horchata White Russian \$15

Absolute Vanilla, Kahula, Rumchata, Cream, Cinnamon

Black Forest Martini \$15

Absolute Vanilla, Cherry Juice, Chocolate Bitters, Cream

Judy Mae's Espresso Martini \$15

Absolute Vanilla, Kahula, Simple Syrup, Espresso

Dessert Wines

Cascina Pian D'or, "Bricco Riella"
Moscato D'Asti, Italy 2022 \$30

Chateau Roumieu
Sauternes 2020 (375ml) \$55

Coffee

Cappuccino	\$5	Baileys	\$13
Cafe Latte	\$6	Kahula	\$13
Espresso / Americano	\$5	Disaronno	\$13
Macchiato	\$6	Sambuca	\$13
Hot Chocolate	\$5	Gran Marnier	\$14

Milk Options: Whole - Almond - Oat

GF - GLUTEN-FREE VEG - VEGETARIAN VEGAN- VEGAN DF - DAIRY-FREE - PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES. *AVAILABLE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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