

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

Creme Brulee \$12

Classic Vanilla Creme Brulee, Garnished with Whipped Cream & Berries

Dessert Cocktails

Irish Coffee \$15

Baileys or Jameson, Coffee, Whipped Cream

Horchata White Russian \$15

Absolute Vanilla, Kahlua, Rumchata, Cream, Cinnamon

Disaronno Sour \$12

Disaronno, Amaretto, House Sour Mix & a Lutardo Cherry

Judy Mae's Espresso Martini \$15

Titos Vodka, Kahlua, Simple Syrup, Espresso

Dessert Wines

Cascina Pian D'or, "Bricco Riella"
Moscato D'Asti, Italy 2022 \$30/\$12

Chateau Roumieu
Sauternes 2020 (375ml) \$55

Coffee

Cappuccino	\$5
Cafe Latte	\$6
Espresso / Americano	\$5
Macchiato	\$6
Hot Chocolate	\$5

Milk Options: Whole - Almond - Oat

Cordials

Baileys	\$13
Kahlua	\$13
Disaronno	\$13
Sambuca	\$13
Gran Marnier	\$14

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.