



RESTAURANT | BAR

SUMMER 2025

DESSERTS

all desserts are made in-house

Baileys Oreo Crumb Cheesecake | 13

Oreo crumb crust, espresso powder, dark chocolate pearls

Cowboy Pie | 12

*pecan, oats, coconut, chocolate chip, vanilla bean ice cream
(please allow 15 mins, baked to order)*

Anna's World-Famous Cheesecake | 10

graham cracker, mixed berry coulis

Drunken Bread Pudding | 11

24-hour soaked brioche, brandy, crème anglaise

Affogato | 9

Khalua coffee, Madagascan vanilla, espresso, cowboy cookie

Fiesta de Trio Sorbet | 11

Pina Colada, Strawberry Daiquiri, Blackberry Hibiscus Margarita

Cowboy Cookies

half dozen | 10 full dozen | 20

(please allow 15 mins, baked to order)

DESSERT WINE

Chateau Lapinesse Sauternes 2021, France | 11



Juan Escamilla, Chef de Cuisine
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Ricardo Gonzalez, Assistant Manager Food & Beverage
Karent Figueroa CEC, CCA - Executive Chef

