



BOURBON STEAK

MENU: DESSERT | PASTRY CHEF LUIS BECERRA

24K MOLTEN CHOCOLATE CAKE SUNDAE 17

LUXARDO CHERRIES, VANILLA BEAN ICE CREAM, WHIPPED CREAM

KROHN COLHEITA TAWNY PORT 2002 13

BOURBON STEAK CANDY BAR 15

DARK CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, GOLDEN PEANUTS

COLHEITA TAWNY PORTO 1996 15

UBE BASQUE CHEESECAKE 17

HUCKLEBERRY & BLUEBERRY COMPOTE, PISTACHIO ALMOND CRUNCH

ROYAL TOKAJI 5 PUTTONYOS 2016 25

ICE CREAM 3 | 6

VANILLA, CHOCOLATE

SORBET 3 | 6

SEASONAL



DALMORE ESPRESSO MARTINI 23

12 YEAR SHERRY CASK, BORGHETTI CAFÉ LIQUEUR, LAMILL ESPRESSO

LAMILL COFFEE & TEA

ORGANIC LOOSE TEA 7

MASALA CHAI, EARL GREY, ENGLISH BREAKFAST

JASMINE, MOROCCAN MINT

CHAMOMILE, ROOIBOS BOURBON, CACTUS NECTAR

PHOENIX OOLONG

MICHAEL MINA COFFEE & ESPRESSO BLEND

COFFEE 7

ESPRESSO, MACCHIATO 6

AMERICANO, CAPPUCCINO, LATTE 7