



BOURBON STEAK

MENU: DESSERT | PASTRY CHEF LUIS BECERRA

24K MOLTEN CHOCOLATE CAKE SUNDAE 17

LUXARDO CHERRIES, VANILLA BEAN ICE CREAM, VALRHONA CHOCOLATE
WARRE'S WHITE PORT NV 16

BOURBON STEAK CANDY BAR 15

DARK CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, GOLDEN PEANUTS
KROHN COLHEITA TAWNY PORT 2002 13

BRULÉÉ BASQUE CHEESECAKE 17

FRESH AND ROASTED STRAWBERRIES, STRAWBERRY COULIS
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