



A MICHAEL MINA RESTAURANT

10 LAYER DARK CHOCOLATE DEVIL'S FOOD CAKE 17

MEXICAN WEDDING COOKIE CRUMBLE, ABUELITA COCOA ICE CREAM
TAYLOR FLADGATE 20 YEAR TAWNY PORTO, DOURO, PORTUGAL 27

BOURBON STEAK IBC ROOT BEER FLOAT 16

MALTED VANILLA ICE CREAM, WALNUT CHOCOLATE CHIP COOKIES
MAKE IT BOOZY - ADD HOUSE-INFUSED VANILLA BEAN VODKA 15

WARM NUTMEG BEIGNETS 19

CHOICE OF:

VANILLA CRÈME BRÛLÉE
MILK CHOCOLATE POT DE CRÈME
MACALLAN 12 YEAR BUTTERSCOTCH PUDDING
FAR NIENTE DOLCE NAPA VALLEY, CALIFORNIA 2016 33

BRÛLÉED SAN SEBASTIAN CHEESECAKE GF 17

GOLDEN POACHED PEARS, VANILLA, HONEY CRUNCH
CHÂTEAU ROUMIEU SAUTERNES, BOURDEAUX 2020 19



SONORAN GRILLED PINEAPPLE FOSTER FOR TWO V 30

MANGO SORBET, TOASTED COCONUT, REPOSADO TEQUILA
ROYAL TOKAJI 5 PUTTONYOS, TOKAJ-HEGYALIA, HUNGARY 2017 28



MICHAEL MINA SIGNATURE | **GF** GLUTEN FREE | **VEG** VEGETARIAN
V VEGAN | **CBV** CAN BE VEGETARIAN | **CBGF** CAN BE GLUTEN FREE

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

PASTRY CHEF: ADRIANNIA MORALES

COFFEE

L A M I L L

MINA BLEND

MEDIUM-BODIED AND SPICY WITH A HINT OF
FRUITINESS IN AROMA **9**

MINA BLEND DECAFFEINATED

FULL, COMPLEX DECAF **9**

LOOSE LEAF TEA

L A M I L L

ORGANIC CHAMOMILE

(HERBAL)

WOODY APPLE NOTES **9**

ORGANIC PEPPERMINT

(HERBAL)

REFRESHING **9**

ORGANIC DARJEELING

(BLACK)

MALTY, STRONG **9**

CHINA FINEST DRAGON JASMINE PEARLS

(GREEN)

AN INFUSION OF JASMINE BLOSSOMS CREATE
A MAGNIFICENT SCENT **17**

ORGANIC PHOENIX

(OOLONG)

BUTTERY, SWEET & FLORAL **9**

SELECT COFFEE AND TEA IS SUSTAINABLY CERTIFIED
PLEASE INQUIRE WITH SERVICE TEAM

**SWEET
WINES
BY THE
GLASS**

CHÂTEAU ROUMIEU SAUTERNES, BOURDEAUX 2020 19

ROYAL TOKAJI 5 PUTTONYOS HUNGARY 2017 28

ALVEAR 1927 PEDRO XIMENEZ SPAIN 20

DOLCE BY FAR NIENTE NAPA VALLEY 2016 33

DONNAFUGATA BEN RYE SICILY 2019 29

INNISKILLIN CABERNET FRANC CANADA 2019 44

RARE WINE CO. CHARLESTON SERCIAL MADEIRA 22

TAYLOR FLADGATE'S 20 YEAR TAWNY PORT 27

TAYLOR FLADGATE'S 30 YEAR TAWNY PORT 46

TAYLOR FLADGATE'S 40 YEAR TAWNY PORT 56

**AFTER
DINNER
COCKTAILS**

HOT BUTTER BOURBON 19

KNOB CREEK BOURBON, BUTTER, CINNAMON,
BROWN SUGAR, HONEY, CHANTILLY

FLIP NOG 19

HENNESSY VS COGNAC, FRANGELICO,
AMARO MONTENEGRO, CREAM, VANILLA, EGG

CARAJILLO 19

ESPRESSO, LICOR 43

BOURBON HOT COCOA 19

MAKERS 46, LICOR 43, VALRHONA DARK CHOCOLATE,
CHANTILLY

STRAWBERRIES DREAMS 19

LICOR 43 CREME BRULEE, STOLI VANILLA VODKA,
FRANGELICO, STRAWBERRY, GRAHAM CRACKER
STRUSEL