

Desserts

Brie Cheese \$10

Soft-ripened, served with apricot jelly and sliced baguette

Crepe Brûlée \$11

Infused with Ozo coffee, rum and a "burnt" sugar top

Flourless Chocolate Tort \$10

Chili and cinnamon spiced with whipped cream and berries

Flan \$9

Spanish style custard with caramelized sugar sauce

After Dinner Drinks

Manzanilla: La Guita \$9

Crispy & fresh

Amontillado: Pemartin \$10

Enjoy with savory & sweet dishes

Oloraso: Pemartin \$10

Aged 8 years with a light texture & deep flavor

Pedro Ximénez: Lustau San Emilio PX \$11

perfect with or for dessert

Espresso Martini: vodka, Ozo coffee, sugar & cream \$12

Coffee & Tea

Ozo French Press: small or large \$6/9

Ozo Espresso Drinks \$4

Tea Spot: Black, Sencha, Earl Grey, Rooibos or Mint \$4

**20% gratuity will be added to the bill*