Dessert
at Las Sendas

From The Kitchen

Bread Pudding $13
Our Signature & Crowd Favorite, Vanilla Flavored Bread Pudding a la Mode, Garnished with Fresh Berries & Caramel Drizzle

Lava Cake $12
Molten Lava Brownie a la Mode, Finished with Chocolate Drizzle

Creme Brulee $12
Classic Vanilla Creme Brulee, Garnished with Whipped Cream & Berries

Pistachio Cheesecake $13
A Las Sendas Original with a Pistachio Cookie Crust

Dessert Cocktails

Irish Coffee $15
Baileys or Jameson, Coffee, Whipped Cream

Horchata White Russian $15
Absolute Vanilla, Kahula, Rumchata, Cream, Cinnamon

McBean's Appletini $15
Titos Vodka, Sour Apple Pucker, Midori

Judy Mae's Espresso Martini $15
Absolute Vanilla, Kahula, Simple Syrup, Espresso

Dessert Wines

Cascina Pian D'or, "Bricco Riella" Moscato D'Asti, Italy 2022 $30

Chateau Roumieu Sauternes 2020 (375ml) $55

Coffee		Cordials	
Cappuccino	$5	Baileys	$13
Cafe Latte	$6	Kahula	$13
Espresso / Americano	$5	Disaronno	$13
Macchiato	$6	Sambuca	$13
Hot Chocolate	$5	Gran Marnier	$14

Milk Options: Whole - Almond - Oat

GF - GLUTEN-FREE VEG — VEGETARIAN VEGAN- VEGAN DF - DAIRY-FREE - PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES. *AVAILABLE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.