

DESSERTS 12

Crème Brûlée [gf]
Fresh Berries

Pear Crisp
Vanilla Ice Cream

Chocolate Pots de Crème [gf]
Chantilly

Profiteroles
House-Made Vanilla Ice Cream & Warm Chocolate Sauce

Molten Chocolate Cake
Brûléed Banana, Chantilly

House Made Ice Cream & Sorbet [gf]
Vanilla Ice Cream, Seasonal Sorbet
\$5 Per Scoop

[gf] = gluten-free

COFFEE & TEA

REGULAR OR DECAF DRIP COFFEE 5

ESPRESSO 4

CAPPUCCINO, LATTE, CORTADO 5

HOT TEA 5

(Peppermint, Chamomile, Green or Earl Grey)

315 RESTAURANT & WINE BAR
AUTUMN 2024

Louis Moskow | Chef/Owner | Julian H. Martinez | GM
315 Old Santa Fe Trail | 505.986.9190 | 315Santafe.com

AFTER DINNER

Dessert Cocktails

Alexander The Grasshopper 11
Espresso Martini 12

Dessert Wine

Royal Tokaji 5 Puttonyos 18 | Carmes de Rieussec Sauternes 16
François et Julien Pinon, Moelleux, *Vouvray* 14

Port & Sherry

Ten-Year Tawny 12 | Twenty-Year Tawny 18
Ten-Year Malmsey Madeira 14
2016 Graham's Vintage Port 375ml 85

Amaro

Averna 7 | Braulio 8 | Cynar 9 | Fernet Branca 9 | Lucano 9
Meletti 7 | Montenegro 9 | Nonino 15 | Rucolino 11

Liqueur

Amaretto 10 | B & B 10 | Coole Swan Cream 9
Chartreuse 16 | Drambuie 10 | Grand Marnier 14 | Sambuca 11

Brandy

Briat Bas-Armagnac 14 | Delamain 22 | D'Ussé XO 40
Etter Kirsch, Quince or Raspberry 14 | Gran Duque D'Alba 15
Kammer-Kirsch Poire Williams 12
Magliore Calvados 12 | Poli Grappa 20 |
Remy Martin XO 50

Single Malt

Ardbeg An Oa 16 | Balvenie 12YR 18 | Bowmore 12YR 18
Dalmore 12YR 16 | Glenlivet 18YR 30 | Glenmorangie 10YR 14
Laphroig 10YR 18 | Lagavulin 16YR 20 | Macallan 12YR 16
Oban 14YR 18