

## 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

### Flourless Chocolate Cake

Cocoa Nibs & Poached Blueberries

### House Made Ice Cream & Sorbet [gf]

Vanilla Ice Cream, Seasonal Sorbet \$5 Per Scoop

### Lemon Crepes

Raspberry Sauce

### Strawberry Ice Cream [gf available]

Strawberry Sauce & Shortbread Cookies

## 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  
WINTER 2024

Louis Moskow | Chef/Owner

315 Old Santa Fe Trail | 505.986.9190 | 315Santafe.com

## AFTER DINNER

### Dessert Cocktails

Alexander The Grasshopper 14

Espresso Martini 16

### Dessert Wine

Royal Tokaji 5 Puttonyos 18 | Carmes de Rieussec Sauternes 18

François et Julien Pinon, Moelleux, *Vouvray* 14

Mas Blanc Banyuls 10 | Chateau Dee Sau

Rivesaltes 10

### Port & Sherry

Ten-Year Tawny 14 | Twenty-Year Tawny 20

Ten-Year Malmsey Madeira 16

2016 Graham's Vintage Port 375ml 85

### Amaro

Averna 15 | Braulio 15 | Cynar 10 | Fernet 13 | Lucano 13

Meletti 9 | Montenegro 14 | Nonino 18 | Rucolino 14

### Liqueur

Amaretto 10 | B & B 10 | Coole Swan Cream 9

Chartreuse 16 | Drambuie 14 | Grand Marnier 18 | Sambuca 14

### Brandy

Briat Bas-Armagnac 14 | Eric Artigalongue 25 | Dudognon 14

Darroze Bas-Armagnac 20 Year 22 | D'Ussé XO 40

Etter Kirsch, Quince or Raspberry 14 | Gran Duque D'Alba 15

Kammer-Kirsch Poire Williams 12

Magliore Calvados 14 | Poli Grappa 23 |

Remy Martin XO 50

### Single Malt

Ardbeg An Oa 18 | Balvenie 12YR 18 | Bowmore 12YR 18

Dalmore 12YR 16 | Glenlivet 18YR 30 | Glenmorangie 10YR 15

Laphroig 10YR 18 | Lagavulin 16YR 24 | Macallan 12YR 18

Oban 14YR 20