



LA COSTA

BAJA COASTAL KITCHEN

«POSTRES»

CHURRO TRES LECHE ^V 16

brioche x golden raisins x mezcal anglaise

OAXACAN POT DE CREME ^{GF} 14

burned marshmallows x vanilla wafer x ancho chile dust

VANILLA FLAN ^{GF} ^V 14

tamarind caramel

PALETAS ^{GF} ^V 8

CHOICE OF

pineapple chile OR café con leche

«BEBIDAS»

CÓCTELES

BESO DE NOCHE 16

coffee infused bourbon x banana liqueur
kahlua x demerara x angostura bitters

LOOPY LIZARD 16

vodka x prickly pear liqueur x strawberry purée
coconut cream x lemon x orange cream bitters

NICOLE'S NIGHTCAP 17

tequila x chile liqueur x dark chocolate liqueur
coconut cream x orange infused agave x mole bitters

HORCHATA ESPRESSO MARTINI 18

casamigos reposado x rumchata
cinnamon demerara syrup x espresso

DIGESTIFS

AMARO MONTENEGRO 16

AMARO ESSENZIALE 22

ALMA LIMECELLO 15

CYNAR 15

DELL'ETNA AMARO 12

FERNET BRANCA 12

LAZZARONI AMARO 14

LAZZARONI HAZELNUT 14

LAZZARONI LIMONCELLO 14

LUIGI FRANCOLI AMARO 16

SIBONA AMARO 20

PORT x SHERRY x BRANDY

BISHOP'S EDEN APPLE BRANDY 12

COURVOISIER VS 14

GRAHAM'S TAWNY 10 YEAR 16

GRAHAM'S TAWNY 20 YEAR 18

SANDEMAN TAWNY 15

SANDEMAN TAWNY 20 YEAR 25

LUSTAU PALO CORTADO SHERRY 10

^{GF} GLUTEN FREE · ^V VEGETARIAN

your well-being is important to us, not all ingredients are listed on the menu.
some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts,
soy or sesame. please inquire with your server for further details and notify us
of any allergies.