



The Afterlife

The World's Rarest Chocolate
Pudding from the Bolivian Rainforest
A splash of Imported Gran Gala & Hibiscus with Saffron
Biscotti
\$18

Mexican Chocolate Soufflé
Scented with Kai's Sweetened Dry
Mole Spices & Wattleseed Anglaise
\$15

Crème Brûlée Cones Honoring the
Three Sisters Legend
Saguaro Seed Cone Filled with Sweet Corn Brûlée, Fermented Corn Syrup,
Winter Squash Pudding, Candied Arizona Pinon Nuts, Sweet Vanilla, Native
Beans & Chestnut Puree
\$14

Executive Chef Michael O'Dowd

Pastry Chef Samantha Sharrar

A Selection of Seasonal Sorbets \$10

Wild Mint & Lavender Cheesecake
Crisp Mesquite Meal Crêpes, Lavender Foam, Blood Orange
Gastrique
\$12

Blue Bird Fry Bread Donuts
Spiced Chocolate & Ginger Fondue
Eggnog Pot à Crème
\$13

Deconstructed Apple and Pear Cobbler and Streusel
Cookie
Frozen Cherry & Cinnamon Scented Bavarios
Warm Pink Lady Apple & Pear Chutney
Cider Consommé
\$13

Selections from Cartel Coffee Lab Pour Over or Pressed Method \$7/\$12

Loose Herbal Tea
\$5

Loose White Tea
\$5

Loose Black Tea
\$5