



BRIZA



## DESSERT

\$10

### TRES LECHES

traditional sponge cake soaked for 24 hours in three milks, finished with cinnamon whipped cream

### YUZU HIBISCUS POSSET

silky citrus custard infused with yuzu and hibiscus

### TORTA DE CHOCOLATE

warm flourless dark chocolate cake with a molten center, served with natural vanilla bean ice cream

### AFFOGATO

natural vanilla bean ice cream with a shot of espresso  
enhance with Bumbu XO Rum +8

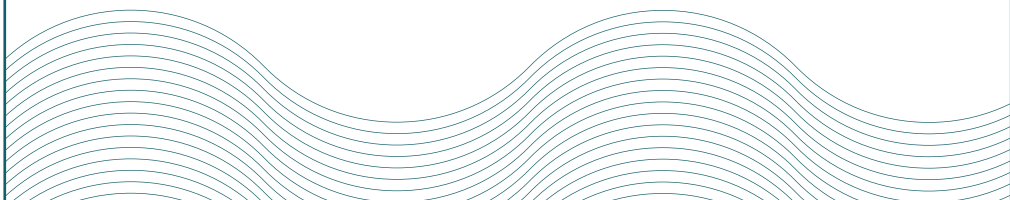
## COFFEE & TEA

AMERICANO \$4

CAPPUCCINO \$6

ESPRESSO \$4

SMITH TEAMAKER HOT TEA \$4





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## AFTER DINNER COCKTAILS

\$16

### YUZU 76

Ketel One vodka, Joto Yuzu Sake, sparkling wine  
— bright, citrusy, effervescent

### EDELWEISS

Mount Rigi Kirsch, Lillet Blanc, lemon, orange bitters  
— floral, crisp, aromatic

### THE MENTOR

Uncle Nearest 1856 whiskey, lime & ginger beer  
— smooth, spiced, refreshing

## ZERO-PROOF COCKTAILS

\$10

### NIGHT SHIFT

Lyre's Coffee Originale, White Cane Spirit, J Brooks espresso,  
vanilla — rich and bold with a foamy finish

### SPICED BLOOM

Seedlip Spice 94, pomegranate, honey, ginger beer — warm  
spice balanced with bright fruit

### SAKE

Tozai · "Blossom of Peace" Plum Sake · Japan \$12

Kikusui · "Perfect Snow" Nigori · Japan \$12

Joto · Yuzu Sake · Japan \$16

