

Flan al Caramelo

Caramel flan with windmill cookie brittle 5.95

Crema Catalana

Baked sugar-glazed custard with hazelnut liqueur 6.95
Pair with *Casta Diva* dessert wine.

Tarta de Chocolate con Trufas

Flourless dark chocolate torte and chocolate ganache, on top of semi-sweet chocolate truffles 7.95

Torta de Chocolate al Whisky

Whiskey soaked cakes, caramel pecan ice cream, chocolate brownie, white chocolate mousse, topped with raspberry glaze 4.95

Empanada de Chocolate

Chocolate fudge pastry, Dolce de Leche ice cream, brandy caramel, raspberry sauce 7.95

Chocolate Raspberry Cobbler

Served hot, topped with raspberries and chocolate mousse 6.95

Pair with *Taylor Fladgate 10 yr. Tawny*.

Helados y Sorbetes

A trio of Palazzolos' handmade sorbets and gelatos, ask your server for featured flavors 6.95

Tarta de Blanca con Tres Leches

White cake soaked in three milks topped with coconut and chocolate mousse 6.95

Pastel de Queso de Cabra

Goat cheesecake rolled in a spicy hazelnut crust topped with red wine poached figs 7.95

"Helado Frito"

Dulce de Leche gelato atop fried lawash 2.95

Sherry y Port

All of our Café, After Dinner Drinks, Cocktails, Sherries and Ports are on our Tapa Menu. Here are some of our favorites.

Emilio Lustau Rare Cream

Smooth, complex, intense, concentrated.
Perfect with creamy helados gl 6.95 bt 36

Toro Albalá Gran Reserva PX 1982

Spanish treasure. Electrifyingly sweet, caramel, brown sugar, raisins, roasted nuts gl 9.95 bt 39

Sandeman Founder's Reserve

Full fruit, fire of classic Porto gl 5.95 bt 36
Postre pairing: *Tarta de Chocolate*

T. Fladgate 10 year old Tawny

Elegant, smooth, delicate wood, mellow gl 8.95 bt 48
Postre pairing: *Tarta de Tres Leches*

Casta Diva Cosecha Miel D.O. Alicante, RP 90 pts.

Late-harvest muscat, honey, orange, licorice gl 9.95 bt 45
Postre pairing: *Crema de Catalan*

After Dinner Drinks

La Bebida de Granos de Café

Stoli Vanil, Frangelico, Tia Maria, Crème de Cacao, Tuaca and espresso. Available with decaf espresso.

Café de San Chez

Kahlua, Fundador, Crème de Cacao, coffee, whipped cream and flamed at the bar

The Effen Bomb

Effen black cherry vodka, vanilla crème and Chambord in a pirouette rimmed martini.

Outer Banks Steamer

Gran Marnier, Crème de Cacao, Buttershots, chocolate, warm frothed milk.
Make it a long night by adding a shot of espresso.

38 W. Fulton Downtown GR 616.774.8272
SanChezBistro.com

In our 17 year history we've had all sorts of excuses for taking your beloved tapas off the menu. Inevitably, whenever we revise, we end up removing someone's favorite, only to never hear the end of it. (I still miss the mango butter.)

Well, we love you dear opinionated tapaphile, and we want you to be happy. In an attempt to please you, we are pulling some tapas out of retirement. We only have

Did someone say "Patatas a la Riojana?"



room for so many oldies but keep the suggestions coming; we will always listen and we might just resurrect your long lost favorite next time around.

Tapas Verduras : Alcachofas a la San Chez
Sautéed marinated artichokes, garlic, green onion, Madeira and habañoero tomato sauce 5.95

Pairing: *Pilsner, Urquell*

Tapas Verduras : Tostones Fritos

Smashed, fried plantains with fresh chunky avocado relish and jalapeño honey. 4.95

Pairing: *Caipirinha*

Tapas Carne : Pato con Salsa Guayaba Barbacoa

Grilled duck breast* seared medium, dressed with guava barbecue and scallion oil aside five pepper sun dried tomato cous cous 6.95

Pairing: *Rojo Garnacha, Valdepenas Spain*

Tapas Carne : Patatas a la Riojana

Fingerling potatoes with slow roasted bacon loin, chorizo and linguica sausage topped with garlic alioli 6.95

Pairing: *Loriñon Reserva, Rioja Spain*

Postre : Pastel de Chocolate y Pimienta con Crema de Frambuesa

Ancho pepper chocolate cake with raspberry cream, topped with Tahitian vanilla gelato 5.95

Pairing: *Rowster Tadau Press Pot*

Bebidas y Café

Redbridge Gluten Free Beer

Redbridge is a hearty, full-bodies lager brewed using Hallertau and Cascade hops. Brewed with sorghum, it has a well-balanced, moderately hopped taste. 3.95

Guavarita

Milagro Blanco, Licor 43, guava and homemade sour make this take on a margarita extra tasty 8.95

Feature Wine : Shaya

Old Vine Verdejo, Rueda Spain

This wine is young, fresh, and powerful - the way Verdejo is meant to be. Apples, peonies and lime zest dominate the nose with a fine blanket of minerality to round out the finish 8.95 gl, 32 bottle.

Rowster's Coffee : Brazil : Tadau

Producing coffee for more than 25 years, this sustainable farm was awarded fifth place in the most prestigious cupping competition, Cup of Excellence. Winners are auctioned off to the highest bidder, thanks Kurt!

Press Pots: Half 2.95 or Full 5.95

Notice: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.