

Flan de Limón

Key lime flan topped with mango sauce and coconut graham tuille 5.95

Crema Catalana de Miel y Lavanda

Baked sugar-glazed custard with honey and lavender 6.95
Pair with Casta Diva dessert wine.

Tarta de Chocolate con Trufas

Flourless dark chocolate torte and chocolate ganache, with 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

Blueberry goat cheesecake rolled in pirouette cookies topped with candied lemon zest 7.95

Aguacate Pudín de Chocolate

Vegan Avocado chocolate pudding with strawberries and toasted almonds 4.95

"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.

Toro Albalá Gran Reserva PX 1982

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

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 linquiça sausage topped with garlic alioli 6.95

Pairing: Duval, Strong Pale Ale

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

Duval, Belgian Strong Pale Ale

Wonderfully effervescent, this 8.5 abv ale delivers flavor and finesse with a powerful warming finish; it is excellent for quaffing and complementary to tapas 11.2 oz 7.95

Feature Cocktail : PPP Mojito

Passion Fruit rum, pomegranate syrup, pineapple juice lime, mint and sugar topped with soda 8.95

Feature Wine : Castro Regio

Galicia, Spain

80% Palomino, 10% Verdejo, 10% Sauvignon Blanc This wine is tart, crisp and refreshing boasting green apple and a bright mineral finish, typical of the region 5.95 gl, 21.95 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.