

MITI
MITI 
MODERN MEXICAN

**DESSERT,
COFFEE & TEA
MENU**

DESSERTS

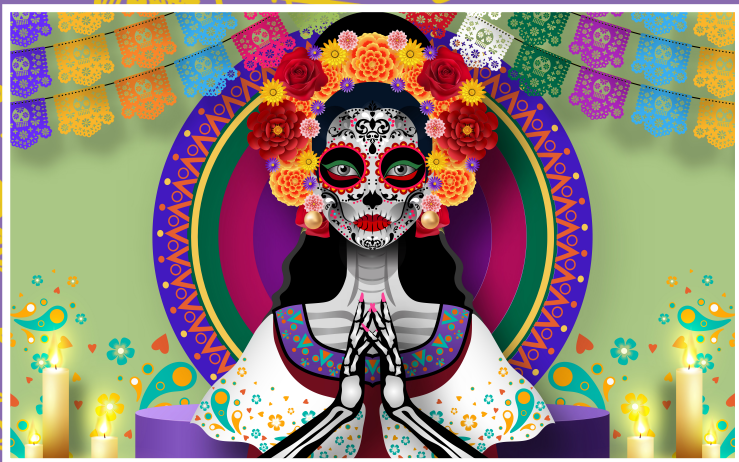
Tres Leches Cake v • n	10
slice of creamy heaven layered cake, almond extract	
Xangos v	11
homemade fried cheesecake taquito dipped in cinnamon sugar, vanilla gelato	
Churros v	9
cinnamon sugar pastry sticks, chocolate sauce	
Apple Pie Tacos v	10
(allow 15 minutes) 2pcs, fresh baked apples w/ a blend of cinnamon & sugar, served w/ vanilla ice cream & caramel drizzle	
Vanilla Ice Cream (2 scoops) v	8
Molten Chocolate Cake v	10
(allow 15 minutes) chocolate cake w/ a chocolate souffle center, served w/ vanilla ice cream	

LOS CAFES & TEAS

Colombian Coffee (hot OR iced)	3
Espresso	4
Cappucino	5
Café Con Leche (hot OR iced)	5
espresso w/milk	
Tea	3
(earl grey, english breakfast, green, chamomile OR peppermint)	

AFTER DINNER DRINKS

Mexican Espresso Martini	13
tequila, Kahlua, espresso, agave	
Port Wine California	7
Moscato Wine California	7



TEQUILAS & MEZCAL

(Price per Shot)

TEQUILA

Jalapeño Pineapple Tequila (homemade)	12.
Herradura (Blanco / Reposado / Anejo)	14. / 15. / 16.
Casamigos (Blanco / Reposado / Anejo)	15. / 16. / 17.
Patron (Blanco / Reposado / Anejo)	15. / 16. / 17.
Don Julio (Blanco / Reposado / Anejo)	16. / 17. / 18.
Clase Azul Reposado	30.

MEZCAL

400 Conejos Mezcal	12.
El Buho Mezcal	15.
Casamigos Mezcal	18.
Clase Azul Mezcal	48.

- 20% Gratuity added to all parties

- No Substitutions or Alterations on Items

n = Nut Allergy • v = Vegetarian • vg = Vegan • gf = Wheat & Gluten Free (We have (2) dedicated gluten free fryers)

***= Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**