



Bistro San Martín

DESSERT MENU

All Desserts Are Made In-House By Chef Martín

	Lemon Crème Brûlée	\$8
Panna Cotta with Honey-Caramel & Almond Roca		8
Vanilla Mousse Cake with Fresh Fruit & Almonds		8
Naughty Chocolate Cake (Touch of Cayenne)		8
Artisanal Cheese & Seasonal Fruit Selection		10

Dish of Ice Cream or Fresh Fruit Sorbet \$6

Dessert Wine Flight 15

THREE 2 OZ GLASS POURS

Please Ask Your Server About Our Featured Dessert Specials

CHAMPAGNE & SPARKLING WINE

BY THE CHAMPAGNE GLASS

- Zonin Prosecco Brut, Italy 8
- Banfi Rosa Regale Brachetto d'Acqui, Italy 9
- Nicolas Feuillatte Brut or Rosé, France 16

BY THE BOTTLE

- Villa Sandi Prosecco D.O.C., Treviso, Italy 34
- Treveri Cellars Blanc de Noirs, Col Valley 38
- Je T'Aime Brut Rosé, Cremant de Limoux 42
- Nicolas Feuillatte Brut Reserve, France 62
- Veuve Clicquot Ponsardin Brut, France 84

PORT / SHERRY

BY THE DESSERT GLASS - 2.5 OZ POUR

- Washington Red Wine Port 9
- '11 Whidbeys, Columbia Valley
- 20 Year Old Tawny Port 12
- Fonseca Tawny Porto, Portugal
- Pedro Ximénez Sherry 8
- Bodegas Barón Micaela, Jerez - Xérès, Spain

Half Bottles of Wine & Champagne
Selection of Brandy, Single Malt Scotch
Liqueur & After Dinner Drinks

Bistro San Martín
World Inspired Regional Cuisine



231 N Olympic Ave
Arlington, WA 98223
Phone (360) 474-9229
BistroSanMartin.com

COFFEE & TEA

- Vinaccio Coffee 2.5
- Black & Herbal Tea 2.5
- Espresso or Americano 3.5
- Double Latte or Cappuccino 4.5

LIQUEUR / DESSERT WINE

BY THE DESSERT GLASS - 2.5 OZ POUR

- Limoncello 6
- Il Tramonto, Italy
- Framboise Infusion of Raspberry 7
- Pacific Rim, Mount Vernon, Washington
- Dolcino Gewürztraminer 8
- '13 Capitello Wines, Oregon
- Late Harvest Müller Thurgau 9
- '09 Anne Amie Winery, Yamhill-Carlton, OR

BY THE BOTTLE

- Amansio Aleatico Passito 42
- '06 Gualdo del Re, Val di Cornia, Italy
- Riesling Ice Wine 85
- '09 Poet's Leap by Long Shadows, Columbia Valley