



**BULLVINO'S**  
BRAZILIAN STEAK HOUSE

TRUST US — ORDER DESSERT.

## DESSERTS

### BRÛLÉED CHEESECAKE | 12

*Smooth, creamy New York-style cheesecake topped with a thin layer of caramelized sugar, torched to a perfect crackling brûléed finish*

**MAKE IT FLAMING | +4**

*Flambéed tableside with Licor 43 and a sprinkle of cinnamon for a dramatic finish*

#### NEW YORK CHEESECAKE

12

*Creamy New York-style cheesecake finished with a house-made strawberry sauce*

#### AÇAÍ BOWL

11

*Blended açai sorbet topped with granola, condensed milk, and fresh fruit*

#### BRAZILIAN FLAN

10

*A Brazilian baked custard dessert with a silky texture and a perfect layer of caramel. Pudim de Leite. GF*

#### KEY LIME PIE

11

*Classic Florida key lime pie with graham cracker crust, topped with fresh whipped cream and key lime sauce*

#### CHOCOLATE MOUSSE CAKE

12

*Three layers of delectable mousse. Finished with a milk chocolate drizzle. GF*

#### PAPAYA CREAM

12

*Fresh papaya pureed with vanilla ice cream and finished with creme de cassis*

#### CRÈME BRÛLÉE

11

*Silky vanilla custard topped with a crisp, caramelized sugar crust. GF*

#### TRES LECHES

11

*Moist sponge cake infused with a rich three-milk blend and crowned with fresh whipped cream*

#### CHOCOLATE MOLTEN CAKE

12

*Warm chocolate cake with a molten fudge center, served with vanilla ice cream and chocolate ganache*

## CAFÉ COCKTAILS

#### CARAJILLO

12.50

*Licor 43, espresso, cinnamon, ice*

#### ESPRESSO MARTINI

12.50

*Vodka, Bailey's, Kahlúa, Frangelico, espresso*

#### IRISH COFFEE

10

*Baileys Irish Cream, Jameson, coffee*

#### BAILEY'S COFFEE

10

*Baileys Irish Cream, coffee, whipped cream*

DESSERT WINE & PORTS

<b>TAYLOR (FLADGATE)</b> <i>Porto 10 Year Old Tawny, Douro, Porto</i>	18
<b>TAYLOR (FLADGATE)</b> <i>Porto 20 Year Old Tawny, Douro, Porto</i>	16
<b>BOGLE PETITE SIRAH PORT</b> <i>California</i>	12

SCOTCH

SINGLE MALT

<b>GLENFIDDICH 12</b> 18	<b>GLENMORANGIE 18</b> 34
<b>GLENLIVET 12</b> 16	<b>LAPHROAIG 10</b> 13
<b>GLENLIVET 18</b> 42	<b>THE MACALLAN 12</b> 19
<b>GLENMORANGIE 10</b> 13	<b>THE MACALLAN 18</b> 64

BLENDED

<b>DEWAR'S 12</b>	<b>JOHNNY WALKER</b>
<b>J &amp; B SCOTCH 12</b>	<b>RED 12</b>
<b>JOHNNY WALKER</b>	<b>JOHNNY WALKER</b>
<b>BLUE 45</b>	<b>BLACK 12</b>

BOURBON & WHISKEY

<b>2XO AMERICAN OAK 15</b>	<b>JAMESON BLACK BARREL 14</b>
<b>ANGEL'S ENVY 15</b>	<b>KNOB CREEK 12</b>
<b>BASIL HAYDEN'S 14</b>	<b>MAKER'S MARK 12</b>
<b>BLANTON'S 21</b>	<b>OLD FORESTER 12</b>
<b>BOOKER'S 24</b>	<b>PAPPY VAN WINKLE 12 YR 81</b>
<b>BUFFALO TRACE 11</b>	<b>PENDLETON 12</b>
<b>BULLEIT 12</b>	<b>SUNTORY TOKI 14</b>
<b>CROWN ROYAL RESERVE 14</b>	<b>SOUTHERN COMFORT 12</b>
<b>ELIJAH CRAIG 13</b>	<b>WOODFORD RESERVE 15</b>
<b>HIGH WEST 12</b>	<b>WILD TURKEY 11</b>

# COGNAC

## RÉMY MARTIN LOUIS XIII

*Each decanter of LOUIS XIII represents the pinnacle of craftsmanship, shaped by generations of cellar masters. Composed of the rarest eaux-de-vie, some over a century old, it embodies the legacy and artistry of the House of Rémy Martin.*

0.5OZ. | 125

1OZ. | 240

1.5OZ. | 360

2OZ. | 450

**COURVOISIER VS 13**

**HENNESSY VS 13**

**HENNESSY VSOP 15**

**HENNESSY XO 51**

**REMY MARTIN 1738 14**

**REMY MARTIN VSOP 14**

**REMY MARTIN XO 28**

## AGED TEQUILA

**1800 AÑEJO 15**

**1800 REPOSADO 13**

**CASAMIGOS AÑEJO 16**

**CASAMIGOS REPOSADO 15**

**CLASE AZUL AÑEJO 61**

**CLASE AZUL REPOSADO 41**

**DON JULIO 1942 31**

**DON JULIO AÑEJO 15**

**DON JULIO REPOSADO 14**

**PATRÓN AÑEJO 15**

**PATRÓN REPOSADO 14**

## CORDIALS & SPECIALTY SPIRITS

**AMARETTO DISARONNO 12**

**BAILEY'S 12**

**FERNET-BRANCA 11**

**FRANGELICO 12**

**GRAND MARNIER 12**

**JÄGERMEISTER 12**

**KAHLÚA 11**

**LICOR 43 10**

**LIMONCELLO 11**

**RUMPLE MINZE 12**

**SAMBUCA (BLACK) 12**

**SAMBUCA (WHITE) 12**