



## FINALE

### ARTISAN BREADS | 16

plant based coconut cream, macadamia nut crust, plant-based lime curd, citrus sorbet, sugar cage

### POMEGRANATE CREMEUX | 16

hibiscus & pomegranate insert, flexi ganache, caramelized apple, ginger ice cream

### BAKED ALASKA | 18

citrus cake, prickly pear ice cream, raspberry white chocolate crumble, meringue, flaming tequila (must be 21yrs)

### SMOKED CHOCOLATE CAKE | 16

port wine caramel, candied jalapenos, meringue kisses, vanilla bean ice cream

ALL DESSERTS PROUDLY CREATED AT 10,378 FT.  
BY PASTRY CHEF STEPHANIE VALERIO

## TEN 3 PROUDLY SERVES LOCAL “AGAPAO” COFFEE

### AGAPAO COFFEE | 8

(TEN 3'S SIGNATURE BEAN BLEND, ACCOMPANIED BY HOUSE MADE BISCOTTI)

### ESPRESSO | 6

### CAPPUCCINO | 7

### LATTE | 7

### “RISHI” LOOSE LEAF HOT TEAS STEEPED TABLE SIDE | 7



## AFTER DINNER BEVERAGES

### SHERRY

GONZALEZ BYPASS "NOE" 30 YR PEDRO XIMENEZ SHERRY | 58

### PORT

KOPKE 10YR TAWNY | 13

FONSECA 20 YR | 19

### COGNAC/CORDIALS

REMY MARTIN XO | 42

CAMUS VS | 17

MARTELL CORDON BLEU | 61

HENNESSY VS | 33

"H" BY HINE VSOP | 18

### MOUNTAIN COCKTAILS

ASTON | 17

agapao coffee infused antica vermouth, old overholt rye, kahlua, torrez  
10yr brandy, candied smoked luxardo cherry

IRISH COFFEE | 16

agapao coffee, jameson, demerara sugar cube, frangelico cream

ESPRESSO MARTINI | 17

vodka, frangelico, kahlua, agapao wicked espresso, simple syrup