



AZ Pecan Torte | 16

*Toasted Arizona pecan cake, orange mascarpone mousse,
brown butter caramel, bourbon pecan ice cream*

Goosey S'mores Brownie Skillet | 16

*Warm fudge brownie, toasted marshmallow,
house-made golden graham® gelato*

Cowboy Carajillo Brulee | 16

*Licor 43 & anejo custard, espresso-soaked ladyfingers,
oat foam, candied pepita, oaxacan espresso dust*

Copper & Cocoa | 16

*Peanut butter mousse, abuelita ganache,
pretzel-peanut crust, prickly-berry caramel*

Kumquat Meringue Pie | 16

*Pistachio butter crust, kumquat curd, torched meringue, mint,
pomegranate*

Trio of Sorbets | 16

*Riesling poached pear, mulled apple cider,
Grand Mariner (V, GF)*

DESSERT COCKTAILS

Espresso Martini | 16

Vodka, Kahlua, Espresso

Dust Devil | 16

Stoli Vanilla, Chai, Cream

Fonseca Tawney 10ys Aged Tawny Porto | 10

GF | Gluten- Friendly

Portugal
V | Vegan

VG | Vegetarian

Caracara is a space curated to provide a resonating guest experience, from our distinctive and inviting design to our thoughtful menus. Grounded with a strong sense of place we celebrate local, indigenous, and seasonal ingredients. We welcome everyone to relish in Arizona's bounty and create new, cherished memories.

Please inform us of any allergies or aversions. *Maricopa County suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness