

DESSERT

CALIZA

MENU

LOCAL SORBET & GELATO TRIO

Daily Selection · 9

COCONUT PANNA COTTA

Macerated Summer Fruits, Mint · 10

BUTTERMILK CHEESE CAKE

Raspberry, Graham Cracker · 10

CHOCOLATE POT DE CREME

Fresh Berries, Chantilly · 10

DESSERT WINE

MOSCATO D' ASTI

Michele Chiarlo Nivole · 9

MUSCAT

Domaine de Durban · 10

AMARO NONINO

Quintessentia · 14

SAUTERNES

La Fleur D'Or · 9

LATE BOTTLE VINTAGE PORT

Quinta de la Rosa 2011 · 17

TAWNY PORT

Taylor Fladgate · 9

10 YR TAWNY PORT

Warres · 14

LATE HARVEST

Far Niente · 20

20 YR TAWNY PORT

Taylor Fladgate · 18

COLHEITA 1986

Niepoort · 48

5 YR RESERVA MADEIRA

Broadbent · 11

We support local, sustainable, natural, and organic ingredients when possible. Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness. A 20% gratuity is applied to parties of 6 or more. A \$5 split fee is applied to all split entrées. A voluntary 1% fee is included in your purchase today to go toward an Arts and Entertainment Fund that provides cultural, educational, and entertainment activities for the community.

850-213-5700 | 23 Nonesuch Way, Alys Beach, FL 32413 | calizarerestaurant.com | [@calizarerestaurant](https://www.instagram.com/calizarerestaurant)