

DESSERTS

PASTEL DE CUATRO LECHES, MARACUYÁ Y MANGO

Coconut tres leches cake, fresh local strawberries, mango-passion fruit sorbet, passion fruit curd, coconut pudding | 15

BISCOCHO DE FRESAS

Frontera's famous strawberry shortcake: local Klug Farm berries, tender, lavender-laced biscocho, whipped crema | 15

FLAN DE CAFE

Flan with flavors of cafe de olla, sweet cream mousse, crunchy pinole cookies | 13

VOLTEADO DE RUIBARBO

Buttery rhubarb upside down cake, vanilla bean-caramel ice cream, roasted rhubarb compote | 15

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

HOMEMADE ICE CREAM

Mexican vanilla or Mexican chocolate ice cream with your choice of homemade cajeta (*goat milk caramel*) or bittersweet hot fudge | 10

AFTER THE MEAL

WINE

2024 Cascinetta Vietti,
Moscato D'Asti, Piedmont, Italy | 11 | 41

Dalva, 10-yr. Tawny Port, Douro Valley, Portugal | 16

2008 Warre's, LBV port, Douro Valley, Portugal | 16

COCKTAILS

Crema de Cajeta | Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (*condensed, evaporated*), piloncillo | 12

Café de Olla Martini | Curado Puma tequila (*infused with espadín Oaxaca*), El Barro mezcal, Maxico Mistico coffee habanero licor, piloncillo, espresso | 14

Carajillo | Espolón reposado tequila, Nixta, espresso | 14

AGAVE

Mijenta | Añejo tequila | 48

Tears of Llorona | Extra añejo tequila | 68