

DESSERTS

BAYLESS GARDEN PASTEL DE TRES LECHES

Bay leaf tres leches cake, hoja santa ice cream, chocolate crumble, candied lemon verbena and mint | 15

CHOCOLATE, RASPBERRY, ANCHO

Chocolate-raspberry brownie, chocolate-raspberry ice cream (*chocolate chips, ancho chile*), raspberry-ancho compote, hot fudge | 15

FLAN DE AGASTACHE

Bayless Garden anise hyssop flan, marinated Klug Farm peaches (*xtabentún liqueur*), pinole cookie | 13

BLUEBERRY-CORNMEAL CRUMBLE CAKE

Orange zest-cream cheese whip, blueberry 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, Mexico 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