

DESSERTS

COCONUT HORCHATA CUATRO LECHES CAKE

Tender cake infused with four milks (*whole, evaporated, condensed, coconut*), horchata sorbet with fresh ginger, toasted almond crumble, puffed rice | 15

CAPIROTADA CON HIGOS

Mexico's Lenten bread pudding (*unrefined sugar, butter, red wine, sweet spices*), Marcona almonds, queso añejo, fresh Mexican figs, sour cream sorbet | 15

FLAN DE CACAHUATE

Roasted peanut flan, chocolate caramel, Honey Manila mango, chocolate covered peanuts | 13

BANANA LEAF SUNDAE

Chef Jen's famous banana leaf ice cream in a yellow masa shell, sweet corn crema, whipped sour cream, crispy corn garnish | 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*)

AFTER THE MEAL

WINE

2024 Cascinetta Vietti,

Moscato D'Asti, Piedmont, Italy | 11 | 41

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

2010 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, Licor 43, espresso | 14

AGAVE

Mijenta | Añejo tequila | 48

Tears of Llorona | Extra añejo tequila | 68