

## DESSERTS

### COCONUT "TRES LECHES" CAKE

Tender cake infused with four milks (*whole, evaporated, condensed, coconut*), papaya-lime sorbet, coconut pudding, torched meringue | 15

### LIME CHESS PIE

Creamy fresh lime custard pie, homemade sour cream, crimson prickly pear, red dragon fruit | 15

### BUTTERSCOTCH FLAN

Silky butterscotch flan (*dark brown sugar, butter, dark charanda rum*), Xoco chocolate biscotti | 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*) **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

**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