

DESSERTS

COCONUT "TRES LECHES" CAKE

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

PASTEL DE QUESO, RUIBARBO

Creamy rhubarb swirl cheese cake (*canela-fennel shortbread crust*), roasted rhubarb, pink guava sauce | 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

2025 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