

DESSERTS

PASTEL DE TRES LECHES, FRAMBUESA Y LIMÓN

Lime-infused tres leches cake, raspberry-lime sorbet, local raspberries infused with makrut lime leaf syrup | 15

PAY HELADO DE CHOCOLATE Y CEREZA

Chocolate-cherry ice cream pie (*infused with ancho chile*), chocolate cookie crust, whipped cream, fresh Klüg Farm cherries | 15

FLAN DE COCO Y RON

Creamy coconut-rum flan, toasty coconut cocada, Honey Manila mango, spiced cashews | 13

BISCOCHO DE FRESAS

Tender shortcake (*infused with orange zest and Earl Grey tea*) piled high with Klüg Farm strawberries (*lightly dressed with Bayless Garden fig leaf syrup*) and whipped cream | 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 | 12 | 50

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