# DESSERTS

### DOUBLE-CHOCOLATE TRES LECHES CAKE
Dark chocolate cake infused with tres leches (whole, evaporated, condensed), pistachio-cranberry ice cream, cranberry compote, sugared pistachios | **15**

### PAN DE MUERTO
Sugar-crusted, buttery brioche Pan de Muerto, spiced pumpkin ice cream, crunchy pumpkin "calabaza en tacha," whipped cream | **15**

### TARTALETA DE MANZANA Y TOMATILLO
Flaky pastry free-form tart, Klug Farm Zestar apple & tomatillo filling, sour cream ice cream, homemade cajeta | **15**

### JERICALLA CON FRUTAS
Classic custardy Guadalajara jericalla, charanda rum-infused Barlett pears & sour cherries, pepita granola | **13**

### 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**

**2011 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**