



Frontera

COCINA

MEXICANA

# DESSERTS

## CAFÉ DE OLLA SORBET

*Mexican coffee, brown sugar, cinnamon, clove, orange zest* • 9

## ANCHO CHILE CHOCOLATE CAKE

*Triple layer moist chocolate cake, ancho chile chocolate frosting, candied Tajin orange zest (contains gluten and dairy)* • 9

## COCONUT LIME QUATRO LECHE

*Sponge cake soaked with four milks topped whipped cream, toasted coconut, fresh blackberries, and lime zest (contains gluten, dairy, seeds)* • 9

## BUÑELITOS

*Crispy flour tortillas, cajeta-caramel mousse, red wine drizzle with raw sugar & Mexican cinnamon, dark chocolate shavings, mezcal-infused cranberries, roasted almonds (contains dairy, gluten, tree nuts)* • 10

## MEXICAN CHOCOLATE “FLAN”

*Dark chocolate (made panna cotta style) with Mexican cinnamon, golden sweet plantains, cajeta caramel, toasted almonds, spicy cinnamon sugar (contains dairy, nuts)* • 9



## MEXICAN NATURAL COFFEE

*Grown by small family farmers in Zihuatanejo, Mexico and perfectly roasted at Columbia Street Roastery in Champaign, Illinois. Lively acidity with strawberry and cinnamon notes and cocoa undertones.*

**Fresh Brewed Coffee** • 3   **Espresso** • 4   **Cappuccino** • 6