



Frontera

COCINA

MEXICANA

# DESSERTS

## RASPBERRY-HABANERO CAKE

*Lime chantilly cream, minty raspberry salsa, candied habanero lime (contains dairy, gluten) • 9*

## ANCHO CHILE CHOCOLATE CAKE

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

## PASSION FRUIT SORBET

*Tropical fruit puree (dairy free) • 9*

## COCONUT LIME CUATRO LECHEs

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

## BUÑUELITOS

*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 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.*