

The background is a vibrant red with a scalloped border. It features several large, stylized circular motifs in a lighter shade of red. Some of these motifs have concentric circles, while others have wavy, radiating lines. The overall aesthetic is reminiscent of traditional Mexican folk art or textiles.

Frontera

COCINA

MEXICANA

# DESSERTS

## ANCHO CHILE CHOCOLATE CAKE

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

## COCONUT HORCHATA SORBET

*Vanilla, cinnamon and toasted coconut (dairy free) • 9*

## MARQUESITAS SUNDAE

*Vanilla ice cream, warm cajeta caramel, Edam cheese, coconut sesame wafer (contains dairy) • 9*

## COCONUT LIME CUATRO LECHE

*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.*