

# DESSERTS



## *New!* PEANUT BUTTER CHOCOLATE TRIFLE

Devil's food cake, peanut butter mousse, spicy roasted Spanish nuts, peanut brittle (contains peanuts, dairy, gluten) • 10



## BUÑUELITOS

Crispy flour tortillas, cajeta caramel mousse, red wine drizzle with raw sugar & Mexican cinnamon, dark chocolate shavings, mezcal cranberries, roasted almonds • 10

## ANCHO CHILE CHOCOLATE CAKE

Triple layer moist chocolate cake, ancho chile chocolate frosting, candied Tajin orange zest (contains gluten and 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



## 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**

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