

DESSERTS

Holiday Empanada / Flaky cranberry-cream cheese turnover. Creamy chestnut ice cream, Mexican canela crumble. 9

Duo de Flanes / Traditional Mexican vanilla flan and dark roasted café de olla flan (espresso, raw sugar, orange, cinnamon). Polvorón crumble, candied orange zest. 8.25

Sopa de Frutas / Oaxacan Christmas flavors: oranges, crunchy jícama, local apples, candied beets, sparkling crimson sugar cane "broth", orange-piloncillo sorbet. 9

Buñuelos Navideños / Crispy buñuelos drizzled with raw sugar syrup, fresh guava, brandied fruit, gooey meringue, shortbread crumble. Creamy guava ice cream. 9

Frontera's Chocolate Pecan Pie / Kahlúa whipped cream. 8.50

Homemade Ice Creams / Choose your ice cream: Mexican vanilla bean (with Torres brandy) ice cream or Guava ice cream. Choose your topping: homemade cajeta (goat milk caramel) or bittersweet hot fudge. 8

COFFEE, ORGANIC TEA, OAXACAN CHOCOLATE

Frontera blend from Intelligentsia Coffee / Organic Mexican beans offer a long finish and creamy mouth feel, beautifully balanced by dark chocolate notes from Brazilian coffee. 2.50

Press Pot "Coffee with a Cause" / 100% organic Direct Trade beans from a carbon neutral farm in southern Oaxaca. Finca Chelin, roasted locally by Intelligentsia, has notes of hot cider, cocoa nibs, and a buttery finish. 4.75 for a pot

Rishi Organic Tea / Dragon Well Green, Jasmine Pearl, Iron Goddess of Mercy Oolong, Earl Grey, Ceylon Single Estate Black, Pu-erh Bordeaux, Mystic Mint, Chamomile Medley, Tangerine Ginger. 4

Espresso / Cappuccino Intelligentsia Black Cat espresso
Single 3, Double 4, Cappuccino (double) 4.50

Café de Olla / Piloncillo-sweetened coffee, spiced & citrusy. 3.75

Frothy Mexican Hot Chocolate / Rustic Oaxacan dark-roast chocolate steamed with hot milk. 5

Chocolate Cappuccino / Intelligentsia Black Cat espresso & Oaxacan chocolate steamed with hot milk. 5.50

AFTER DINNER SPECIALTIES

Café Playa / Kahlúa, Cazadores reposado tequila, steaming Americano (espresso, hot water), whipped cream, dusting of Mexican chocolate. 9

Chocolate Mezcalero / Del Maguey crema de mezcal, steaming Oaxacan hot chocolate, dash of cinnamon. 9

Café Tacuba / Arette blanco tequila, Kahlúa, fresh-brewed Intelligentsia Black Cat espresso & half-and-half, shaken over ice tableside. 11

Perfect Ending / Wahaka mezcal joven espadín, Torres orange liqueur, homemade orange bitters. 12

DESSERT WINES & PORTS

2013 Vietti Moscato D'Asti, Piedmont, Italy 11 gl ; 38 btl

2009 Vignalta "Alpinae" Fior D'Arancio 15 gl; 45 ½ btl
Colli Euganei, Veneto, Italy

NV Niepoort 10-yr Tawny Port 15

1999 Niepoort Colheita Tawny Port 20

2003 Warre's LBV Port 12

2007 Quinta Do Noval LBV Port 10

RICK'S FAVORITE AFTER DINNER TEQUILAS (SEE TEQUILA LIST FOR MORE SELECTIONS)

Riazul Añejo / Sweet aromas of cinnamon, spicy pineapple & rich banana cake. Smooth, medium body with vibrant flavors of caramel, agave, almond, vanilla & spice. 17

Fortaleza Añejo / Rich & luscious scents of caramel, cinnamon, honey, nutmeg & a myriad of oak spice. On the palate the flavors are rich, sweet, soft & creamy. 21

Chinaco Negro Extra Añejo / Aromas of baked pear, fruit pastry; aeration stirs up soft honey/pepper notes; entry is caramel-like, nougaty; midpalate is rich, but not cloying, toffee-like; concludes sweet, but elegant & buttery/creamy. Aged 5 years. 57

DESSERT MENU FOR

DECEMBER 2-JANUARY 9, 2014

FRONTERA GRILL / TOPOLOBAMPO
445 North Clark Street / Chicago, IL
312.661.1434

Rick and Deann Bayless, proprietors.
Carlos Alferez, managing partner.
Jennifer Jones, pastry chef
Jennifer Melendrez, pastry sous chef