

DESSERTS

Torta de Tres Leches
passion fruit • prickly pear sauces 7.50

Pastel Rufina
puff pastry • sweetened cream cheese
chocolate chunks • fresh berries 8.00

Souffléed Key Lime Cheesecake
graham cracker crust 7.50

Goat Milk Cajeta Flan
caramel sauce 7.50

Aztec Chocolate Cake*
chocolate flourless cake • whipped crema • spiced pecans 7.50

Mexican Chocolate Cream Pie*
whipped chile spiced chocolate
guajillo pasilla • almond meringue crust 7.50

Banana Cream Pie
homemade whipped cream • graham cracker crust 7.50

Dessert Assortment
Select any 2 of the above half slices 9.00
Select any 4 of the above half slices 15.50

Churro Tots
dulce de leche infused churros • cinnamon sugar
chocolate and caramel dipping sauces • whipped cream 6.50

Cookies* and Ice Cream
double chocolate scooter • crispy mexican sugar cookie*
coconut apricot paja* • homemade ice cream 6.00

Farmer's Market Crisp*
seasonal fruit • homemade ice cream 9.00

Ice Cream and Sorbet
ask server for today's selection
one scoop 3.50 two scoops 5.00 Any dessert a la mode 2.50

COOKIES AND BROWNIES

Double Chocolate Scooter Cookie
Crispy Mexican Sugar Cookie*
Coconut Apricot Paja*
Chocolate Walnut Brownie*

Select any 3 of the above 2.75
Select any 4 of the above 3.50

*Not suitable for those with nut allergy.
Please advise us if you have any food allergies.

DESSERT COCKTAILS

Chocolate Martini godiva liqueur • crème de cacao • vodka • cream 14.00
Espresso Martini patron silver • patron xo • espresso 14.00
Mexican Coffee kahlua • tequila 7.75
Irish Coffee jameson's irish whiskey 9.50
Satin Coffee bailey's irish cream • tuaca liqueur 7.75
Frangelico and Steamed Milk 9.50
Dulce de Tequila 1800 reposado tequila • xante cognac
cointreau • homemade citrus blend 18.00

FINE SPIRITS

Patron XO Cafe 9.75
Amaretto di Saronò 6.75
Romana Sambuca Dark 7.50
Benedictine 10.00
Remy Martin VSOP 21.00
Martell Cordon Bleu 25.25

LAMILL COFFEE DRINKS

Border Grill Espresso Roast three origin espresso blend
from central and south america • rich velvety body
sweet creamy tones of caramel 3.25
Cappuccino espresso • one part textured milk • one part foam 4.50
Café Latte espresso • textured milk • topped with foam 4.50
Spiced Mocha espresso poured over housemade spiced chocolate
textured milk • topped with foam 5.25
Café con Leche two pulls espresso poured over brown sugar
textured milk • topped with foam 5.25
Dulce de Leche Latte espresso poured over homemade caramel
textured milk • topped with foam 5.25
Café de Olla espresso • cinnamon • orange • allspice • clove
piloncillo • textured milk • topped with foam 5.25
with gran reserve rum 10.00

PREMIUM LOOSE LEAF TEAS 3.25

Rooibos organic red tea • sweet herb • caffeine free
Chamomile 100% chamomile flowers • caffeine free
Moroccan Green Mint north african blend • green tea • mint
English Breakfast rich • full bodied • classic blend of black teas
Blood Orange all natural fruit • deep citrus • caffeine free
Organic Fruit kiwi • strawberry • caffeine free

Mexican Hot Chocolate shaved mexican chocolate
whipped cream 3.75