

Frontera Grill Brunch

Certain Items on our Brunch Menu change seasonally.

Snacks from Artisanal Corn Masa

Sopes Rancheros: Crispy corn masa boats filled with savory shredded beef, roasted tomato, avocado, homemade fresh cheese. \$8.00

Tostaditas de Ceviche: Hawaiian albacore, tomatoes, olives, cilantro, green chile. Crispy tostaditas. \$14.00

Taquitos de Pollo: Crispy taquitos of smoked chicken, roasted tomatillo salsa, homemade crema, anejo cheese, guacamole. \$8.00

Quesadillas Capitalinas: Mexico City-style corn masa turnovers stuffed with Samuels handcrafted Jack cheese & epazote. Guacamole. \$8.00

Entremes Surtido: Old School Frontera Trio with two pieces each: smoked chicken taquitos (sour cream, guacamole), Mexico City-style corn masa quesadillas (artisan cheese, epazote), classic ceviche tostadas. \$18.00

Tostaditas: Just-made tortilla chips & two salsas: three-chile (cascabel, morita, guajillo) & roasted tomatillo with serrano and cilantro. \$3.00



GUACAMOLES, SALADS, SOUP

Guacamole: Fresh and chunky, with just-made tortilla chips. \$9.00

Pepita Guacamole: Toasted pumpkinseeds, poblanos, grilled knob onions, epazote. Tortilla chips. \$9.50

Ensalada Frontera: Shooting Star Little Gem lettuce, spicy pumpkinseed-lime dressing, "quick-pickled" tomatillos, wood-grilled knob onions. \$8.00

Ensalada Primavera: Frisee, City Farm mache, red onion, mango, chipotle-honey-lime dressing. Bacon crunch. \$8.75

Topolobampo Tortilla Soup: Dark broth flavored with pasilla, with grilled chicken, avocado, hand-made Jack cheese, thick cream & crisp tortilla strips. \$9.00

Jicama Callejera: Crunchy jicama, cucumber & pineapple with fresh lime and crushed guajillo chile. \$7.00



Tacos, Enchiladas

Tacos al Carbon: Wood-grilled meat, poultry, fish or mushrooms, roasted poblano rajas, guacamole, two salsas. \$16.50

Enchiladas de Huevo con Bistec: Fresh-baked corn tortillas rolled around spicy steak 'n' eggs, doused with roasted tomato-serrano chile sauce. A melted blanket of Samuel's hand-made Indiana Jack cheese. Black beans. \$15.50

Enchiladas de Mole Poblano: Homemade tortillas rolled around Gunthorp free-range chicken, doused with Mexico's most famous mole. Black beans. \$16.50



Cazuelas

Cazuela de Albondigas: Classic little Mexican pork meatballs, smoky tomato sauce, braised kale, poblano rajas, Kaskaskia cheese. \$10.00

Pollo con Crema y Espárragos: Wood-grilled Gunthorp chicken breast, local asparagus, roasted fingerling potatoes, wild ramp crema. Crispy epazote. \$10.00

Hongos Enchiptlados: Brown beech, hedgehog, oyster, shiitake & black trumpet mushrooms, white sweet potato, Oaxacan pasilla crema, epazote. \$8.50

Queso Fundido Clasico: Samuels artisanal Jack cheese with garlicky roasted peppers, homemade chorizo, Mexican oregano. \$8.00

Queso Fundido de Barbacoa: Otter Creek organic cheddar, braised Kilgus Farm barbacoa, goat cheese, spicy chilemiche. \$9.50



Eggs

Huevos Motulenos (Yucatan): Two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, queso fresco & black beans. \$13.00

Huevos Rancheros Verdes o Rojos: Eggs (sunny-side up), roasted tomatillo or tomato sauce, fresh-baked corn tortillas, black beans, homemade fresh cheese, watercress. \$11.00

Huevos Fronterizos: Two eggs sunny-side up al ajillo (creamy, chipotle-scented roasted garlic sauce) with homemade chorizo & homemade buttermilk biscuits. Tangy baby greens. \$13.00

Huevos Estilo "El Bajio": Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce, Mexican greens & homemade chorizo. \$13.00

Huevos a la Mexicana (de Lujo): Eggs scrambled with fresh tomatoes, serranos, grilled green onions, cilantro & avocado; served with black beans and salsa verde. \$10.00. With grilled Gulf shrimp \$13. With chorizo \$12.



Specialties

Carne Asada a la Oaxaquena: Creekstone Natural Black Angus rib steak (marinated in spicy red chile & wood-grilled), black beans, sweet plantains with sour cream, guacamole. \$29.50

Chilaquiles al Guajillo: Quick-simmered tortilla "casserole" with rustic red guajillo chile sauce, homemade crema, aged Mexican cheese (queso anejo), sunny-side up egg. Tangy baby greens. \$12.00. With grilled chicken breast \$14.50

Hot Cakes Indgenas: Iroquois white corn pancakes with whipped goat cheese, organic agave syrup, red chile-glazed Gunthorp hickory-smoked bacon, two eggs sunny-side up. \$13.00

Sapitos: A trio of Xalapa-style gorditas (corn masa cakes) in chipotle-black bean sauce each with its own topping: scrambled eggs, grilled chicken, chorizo, plantains; homemade crema & queso fresco. \$13.00

Pozole Rojo: Mexico's classic pork & hominy soup/stew infused with rich red chile. Classic crunchy, aromatic garnishes. \$11.00. With one poached egg \$12.50.

Pescado del Dia: Fresh fish of the day. Market Price

Verduras en Mole Verde: Corn masa tamales, braised kale, grilled local asparagus, classic green pumpkinseed mole, toasted pepitas, crispy epazote. \$14.00



ExTras

Frijoles Refritos: Three Sisters Garden black beans fried with garlic, onion & epazote, topped with Mexican fresh cheese. \$4.50

Frijoles Charros: Pinto beans simmered with Gunthorp bacon, poblanos, tomato & cilantro. \$4.50

Arroz a la Mexicana : Traditional Mexican rice with a variety of flavors. Ask your server. \$4.00

Arroz y Frijoles : Black beans & Mexican rice. \$6.50

Pure de Papas: Rustic mashed potatoes. \$4.50

Cebollitas Asadas: Grilled green onions. \$2.00

Platanos con Crema: Sweet fried plantains with homemade sour cream & fresh cheese. \$6.00

Verduras en Escabeche: Homemade pickled jalapenos with carrots & cauliflower. \$3.00

Crema: Thick & rich cultured cream, a little sour, homemade. \$2.00

