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. $9.50

GRILLED RAMP GUACAMOLE: Poblano, grilled ramps, roasted tomatillo & garlic, cilantro. Tortilla chips. $9.50

LITTLE GEM LETTUCE SALAD: Pumpkinseed-lime dressing, quick-pickled tomatillos, grilled knob onions $8.50

BUTTER LETTUCE SALAD : Baby red & green butter lettuce, goat cheese-guajillo dressing, honey Manila mango, red onion, guajillo-garlic crouton, homemade queso fresco. $8.50

Jícama Street Snack: Jicama, cucumber, pineapple, fresh lime, crushed guajillo chile. $7.00

TOPOLOBAMPO TORTILLA SOUP: Dark broth flavored with pasilla, with grilled chicken, avocado, hand-made Jack cheese, thick cream & crisp tortilla strips. $8.50

Tacos, Enchiladas

TACOS AL CARBÓN : 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 Mexicos most famous mole. Black beans. $16.50

Cazuelas

CHICKEN with POBLANOS & CREAM : Grilled Gunthorp chicken breast, homemade crema, black kale, wood-roasted poblanos, roasted Nichols Farm potatoes, homemade fresh cheese. $10.50

LAMB in OAXACAN BLACK MOLE : Grilled Crawford Farm lamb shoulder, smoky calabacitas & ayocotes simmered in Oaxaca's most famous mole (about 20 ingredients). Toasted almonds, sesame seeds, peanuts. $10.50

HERBY GREEN-CHILE MUSHROOMS with BACON : Braised with Baja white wine, 2 herbs (hoja santa & epazote), 2 chiles (poblanos & serrano), grilled local ramps. Bacon, añejo cheese. $8.50

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

SMOKED PORK QUESO FUNDIDO: Otter Creek organic cheddar, slow smoked pork shoulder, rustic salsa huevona. $9.00

Eggs

Chilaquiles Verdes o Rojos: Quick-simmered tortilla "casserole", roasted green tomatillo or red guajillo chile sauce, homemade crema, aged Mexican cheese (queso anejo), sunny-side up egg. Tangy baby greens. $12.00

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 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

OAXACAN-STYLE CARNE ASADA: Red chile-marinated Creekstone Natural Black Angus rib steak. Black beans, sweet plantains with homemade crema, guacamole. $29.50

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: Mexicos 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

Vegetables in Green Pipián : Corn masa tamales, vegetables from local farms, fennel-infused green pipián (roasted tomatillos, poblano, almonds), crispy epazote. $14.00

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Black Beans: Three Sisters Garden black beans fried with caramelized onion & epazote, topped with Mexican fresh cheese. $4.50

Pinto Beans: Simmered with Gunthorp bacon, poblanos, tomato & cilantro. $4.50

Classic White Rice: Traditional Gulf-style rice with a variety of flavors. $4.00

Rice & Beans: Black beans & Mexican rice. $6.50

Rustic Mashed Potatoes.: Rustic mashed potatoes. $4.50

Grilled Green Onions: Grilled green onions. $2.00

Plantains with Cream: Sweet fried plantains, homemade sour cream & fresh cheese. $6.00

Homemade Pickled Jalapeños: Carrots & cauliflower. $3.00

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