Frontera Grill Dinner

May 7- June 1, 2013

GUACAMOLES

FRONTERA GUACAMOLE: Cilantro, lime, green chile, tomato. Just-made tortilla chips. $9.75

GRILLED RAMP GUACAMOLE: Poblano, grilled ramps, roasted tomatillo & garlic, cilantro. Tortilla chips. $9.75

JUST-MADE TORTILLA CHIPS & TWO SALSAS: Three-chile (cascabel, morita, guajillo) & tomatillo with serrano & cilantro. $4.00

CEVICHE & RAW BAR: Oysters, Ceviches & Seafood Cocktails

OYSTERS: Shucked to order. Tomatillo-habanero “miñoneta,” smoky chipotle-garlic salsa & fresh-cut limes 1/2 dozen: 15 / doz: 30

OYSTER & CEVICHE PLATTER: One dozen oysters & their accompaniments, Frontera Ceviche & Tropical Tuna Cocktail. 44 / Half-size: 23.50

HERB GREEN CEVICHE: "Express" ceviche of Ora King salmon, lime, yuzu, 3-herb salsa verde (epazote, cilantro, parsley), salt-cured nopal pearls. $15.00

SHRIMP in AGUACHILE : Sashimi-style Mazatlan blue shrimp with traditional spicy serrano chile lime juice, jícama, cucumber, red onion & micro-cilantro. $14.00

SCALLOPS with CITRUSY GUAJILLO CHILE : Lime-marinated Viking Village scallops, guajillo chile-lime dressing, crunchy jícama, Mexican mango, grilled local ramps, Three Sisters peashoots. $14.00

SEA URCHIN TOSTADA : Flaky masa “tostada” of Santa Barbara sea urchin, PEI mussels, tomato-fennel salsa with hoja santa & Baja olive oil. $17.00

FRONTERA CEVICHE: Hawaiian albacore, lime, tomatoes, olives, cilantro & green chile on tostaditas. $14.00

TROPICAL TUNA COCKTAIL: Sashimi-grade Hawaiian bigeye tuna, tomatillo guacamole, tropical fruit salsa. $14.50

YUCATECAN CEVICHE: Steamed Mexican blue shrimp & calamari, lime, orange, habanero, avocado, jicama, cucumber & cilantro. Crispy tortilla chips. $13.50

CEVICHE TRIO: Frontera Ceviche (albacore, tomato, olive), Yucatecan Ceviche (shrimp, squid, orange, cucumber), Tropical Tuna Cocktail (big eye, avoado-tomatillo, tropical fruit salsa). $19.00

STREET FOOD: Soft Tacos, Crispy Tacos, Tacos al Carbon, Enchiladas, Street Snacks

CARNITAS TAMALES : Banana leaf-steamed tamales with Gunthorp pork carnitas & blazing serranos. Black bean sauce, avocado-tomatillo salsa, queso fresco, pickled nopales. $9.00

ENCHILADAS POTOSINAS: Chile-spiked corn-masa turnovers with spicy homemade fresh cheese. Pepita-avocado mash, Tamazula hot sauce, crema drizzle, arugula salad. $8.50

HEDGEHOG MUSHROOM EMPANADAS : Wild & woodland mushrooms & ham hocks in corn masa turnovers. Three chile salsa, queso añejo & arugula salad. $9.50

FRESH CORN TAMALES: Banana leaf-steamed sweet corn tamales, homemade crema & fresh cheese, poblano. $8.00

MEXICO CITY-STYLE QUESADILLAS: Corn masa turnovers stuffed with Samuel's handcrafted Jack cheese & epazote. Guacamole. $8.50

SOPES RANCHEROS: Crispy corn masa boats filled with savory shredded beef, roasted tomato, avocado, homemade fresh cheese. $8.50

SMOKED CHICKEN TAQUITOS: Roasted tomatillo salsa, homemade crema, anejo cheese, guacamole. $9.00

OLD SCHOOL FRONTERA TRIO: Two pieces each: smoked chicken taquitos (sour cream, guacamole), Mexico City-style corn masa quesadillas (artisan cheese, epazote), ceviche fronterizo tostadas. $18.50

STREET FOOD TRIO: Two pieces each: potosinas (fresh cheese, avocado, crema, Tamazula), empanadas (mushrooms, ham hocks, three chile salsa, queso añejo), sopes (shredded beef, roasted tomato, green chile). $19.75

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. $11.00

CHICKEN with POBLANOS & CREAM : Grilled Gunthorp chicken breast, homemade crema, black kale, wood-roasted poblanos, roasted Nichols Farm potatoes, homemade fresh cheese. $11.00

CLASSIC QUESO FUNDIDO: Samuel's artisanal Jack cheese, garlicky roasted peppers, homemade chorizo. $9.00

SMOKED PORK QUESO FUNDIDO: Otter Creek organic cheddar, slow smoked pork shoulder, rustic salsa huevona. $10.00

TACOS AL CARBÓN : Wood-grilled meat, poultry, fish or mushrooms, roasted poblano rajas, guacamole, two salsas. $13.50

BIG, WOOD-GRILLED TACOS AL CARBÓN TRIO : Grassfed skirt steak, Gunthorp chicken, pork, roasted poblanos, guacamole, grilled knob onions & local shishito peppers. $36.00

MOLE POBLANO ENCHILADAS: Gunthorp free-range chicken, grill-roasted red onions. $13.00

SHORTRIB ENCHILADAS : Creekstone Natural beef shortrib, spicy tomato-morita chile sauce, melted Amish cheese, crispy onions, cilantro. $13.75

SALADS & VEGETABLES: Salads (and soups), Vegetables (and a little meat)

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. $9.00

TOPOLOBAMPO TORTILLA SOUP: Dark broth flavored with pasilla, with grilled chicken, avocado, hand-made Jack cheese, thick cream & crisp tortilla strips. $9.00

JÍCAMA STREET SNACK : Jícama, cucumber, pineapple, fresh lime, crushed guajillo chile. $5.50

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. $9.00

RED CHILE KALE: Local black kale, guajillo chile sauce, local potatoes, wood-grilled onions, anejo cheese. $6.00

GRILLED GREEN BEANS: Poblano rajas, slow-cooked garlic. $7.00

MASHED POTATOES: Otter Creek cheddar cheese, grilled knob onions. $6.00

GRILLED ASPARAGUS: Klug Farm asparagus, spicy chiles toreados. $7.00

CLASSIC WHITE RICE: Black beans, grilled pineapple, spicy morita chiles, grilled knob onions. $5.50

"VENOMOUS" PINTOS: Chorizo, ham hocks, bacon, fresh cheese. $7.00

TRADITIONAL BLACK BEANS: Epazote, manteca, sweet plantains, queso fresco. $5.50

MODERN BLACK BEANS: Baja olive oil, roasted garlic, crispy onions, queso anejo, cilantro. $5.50

GRILLED KNOB ONIONS: Lime, coarse salt. $3.00

HOMEMADE PICKLED JALAPEÑOS : Carrots, cauliflower. $3.00

FRIED SWEET PLANTAINS: Homemade sour cream, fresh cheese. $6.00

RED BEAN MASH : Duck fat, duck chicharrón. $5.50

MOLES, PIPIANES & OTHER SPECIALTIES

DUCK in JAMAICA-RED CHILE MOLE : Red chile-rubbed Gunthorp duck breast, jamaica mole (ancho, sesame seeds), duck-fat red bean mash, grilled Klug Farm asparagus, duck chicharrón. $23.50

SHRIMP in RAMP MOJO : Garlic & serrano-marinated fresh Gulf shrimp, ramp mojo (poblanos, lobster stock, Baja Precious olive oil), chile-studded white rice, limey peashoots, cilantro crunch. $25.00

MUSHROOM TAMALES in GREEN PIPIÁN : Corn husk-steamed tamales of fresh-ground corn masa, chanterelle & River Valley Ranch mushrooms in fennel-infused green pipián (roasted tomatillos, poblano, almonds). Garlicky local spinach, roasted poblano rajas, fennel frond salad. $18.00

MOLE TRIO: Mole poblano enchiladas (2), lamb in Oaxacan black mole, roasted vegetables in fennel-infused green pipián. $23.00

LIVE FIRE ENTREES

MAHIMAHI in HOJA SANTA CREMA : Garlic-marinated Gulf mahimahi, hoja santa crema (poblano, masa). Queso añejo mashed potatoes, arugula salad, spicy hoja santa tostada. $23.50

FISH in YUCATECAN PIPIÁN : Achiote-marinated day-boat catch in Yucatecan pipián (guajillo chile, achiote, pumpkinseeds, epazote), pan-seared kohlrabi (pepitas, pickled habanero), Yucatecan red rice, pickled red onions. $23.50

PORK in FIG-INFUSED PASILLA CHILE SAUCE : Adobo-marinated Gunthorp pork loin, dark pasilla chile & fig sauce. Roasted sweet potatoes, kale braised with ham hocks, City Farm mâche. $23.50

CHICKEN in MEZCAL-INFUSED TOMATILLO SAUCE : Serrano-marinated chicken in mezcal-infused roasted tomatillo sauce (roasted garlic, cilantro), herb green rice (pineapple & grilled knob onions), green beans with roasted poblanos. $23.50

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

Carne Asada "Brava": spicy habanero-marinated, wood-grilled Creekstone Natural ribeye, spicy salsa huevona (hand-crushed, grill-roasted tomatoes, jalapeños). Grilled knob onions, sweet corn tamal (topped with homemade sour cream & fresh cheese). $29.00

DAILY SPECIALS

TUESDAY/BIRRIA: Chile-braised Pleasant Meadows Farm goat. Runner beans, Napa cabbage, arbol salsa. $24.00

WEDNESDAY/COCHINITA PIBIL: Achiote-marinated Gunthorp Farm suckling pig roasted in banana leaves. Black beans, habanero salsa. $25.00

THURSDAY/CHILES RELLENOS: Classic, souffle-battered stuffed poblanos (one cheese, one minced-pork picadillo), roasted tomato-chile sauce. Black beans & Mexican rice. $24.00

FRIDAY/CHEF'S CHOICE: Chef's choice.

SATURDAY/COSTILLAS: Chipotle-glazed Gunthorp Farm pork back ribs. Tangy cabbage, black beans. $24.00