Frontera Grill Lunch

December 4 - December 30, 2013

GUACAMOLES, SALADS, SOUP

Spicy Holiday Guacamole: Mashed Michoacan avocados, pomegranate, smoked almonds, nutty-spicy salsa macha, anejo cheese. $9.75

Tomatillo-Bacon Guacamole: Roasted tomatillo, wood-grilled knob onions, serrano, añejo cheese, Gunthorp bacon. $9.75

JUST-MADE TORTILLA CHIPS & TWO SALSAS: Three-chile (cascabel, morita, guajillo) & tomatillo with serrano & cilantro. $3.00

"SHOOTING STAR" LITTLE GEM LETTUCE SALAD: Pumpkinseed-lime dressing, quick-pickled tomatillos, dry Jack cheese, grilled knob onions $8.00

Apple-Prosciutto Salad: Sweet & tangy Nichols Farm honey crisp apples, mezcal-laced toasted ancho salsa, crispy La Quercia prosciutto, Bayless Garden greens, pecan wood-smoked walnuts, cincho cheese. $8.50

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

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

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). $18.50

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

FRESH CORN TAMALES: Banana leaf-steamed sweet corn tamales, homemade crema & fresh cheese, poblano. $7.50

Smoked Chicken Tamal: Fresh ground corn masa, herby smoked chicken-poblano filling, banana-leaf steamed; creamy tomatillo sauce, pickled onion and nopal. $8.50

ENCHILADAS POTOSINAS: Chile-spiked corn-masa turnovers with spicy homemade fresh cheese. Pepita-avocado mash, Tamazula hot sauce, crema drizzle, arugula salad. $8.00

Local Goat Molotes: Crispy corn masa "torpedos," succulent Kilgus Boer goat filling (plantains, red chile), sweet-hot salsa negra, homemade crema, anejo cheese. $9.00

MEXICO CITY-STYLE QUESADILLAS: Corn masa turnovers stuffed with Samuel's handcrafted Jack cheese & epazote. Guacamole. $8.00

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

SMOKED CHICKEN TAQUITOS: Roasted tomatillo salsa, homemade crema, anejo cheese, guacamole. $8.00

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. $18.00

STREET FOOD TRIO: Two pieces each: potosinas (fresh cheese, avocado, crema, Tamazula), molotes (goat, pasilla-garlic salsa, cincho cheese, pea shoots), sopes (shredded beef, roasted tomato, green chile). $19.00

Pork Shoulder Tinga: braised Gunthorp shoulder, roasted tomatoes, smoky chipotle, Nichols Farms potatoes, avocado, homemade chorizo & fresh cheese. $11.00

Wood-Grilled Chicken, Spaghetti Squash, Red Chile & Sesame: Smoky Gunthorp chicken breast, local spaghetti squash, silky sesame-red chile sauce, Brussels sprouts, arugula salad, cincho cheese. $11.00

CLASSIC QUESO FUNDIDO: Samuel's artisanal Jack cheese, garlicky roasted peppers, homemade chorizo. $8.00

Porky Queso Fundido: Otter Creek organic cheddar, chipotle-glazed ham hock, chicharron, grilled knob onions, salty lime. $9.50

MOLE POBLANO ENCHILADAS: Gunthorp free-range chicken, grill-roasted red onions. $11.50

Duck-Jamaica Enchiladas: Just-made tortillas, duck carnitas-butternut filling, tangy red chile-jamaica mole, duck chicharron, sweet-sour jamaica blossoms. $13.75

QUESADILLAS, TOSTADA

NORTHERN-STYLE QUESADILLAS: Flour tortillas folded over Wisconsin Jack cheese & one of the following fillings. Black beans & young greens.
*Duck carnitas with grilled red onion
*Charcoaled chicken with guacamole
*Tender Mushrooms (Mexican woodland type) with roasted poblano peppers
*Grilled shrimp with smoky, spicy chipotle peppers $14.00

CLASSIC TOSTADAS: Crisp tortillas topped with black beans, sour cream, avocado, tomato & fresh cheese; Little Gem lettuce salad. $11.00 With chicken $15.00

VEGETABLES (AND A LITTLE MEAT)

JÍCAMA STREET SNACK : Jícama, cucumber, pineapple, fresh lime, crushed guajillo chile. $5.00

SPICY CHIPOTLE MUSHROOMS : Braised with sassy Veracruz salsa negra, epazote, Tracy's corn, añejo cheese. $8.50

RED CHILE SWISS CHARD : City Farm Swiss chard, guajillo chile sauce, local potatoes, wood-grilled onions, añejo cheese. $6.00

Bayless Garden Long Beans: Roasted poblano, slow-cooked garlic, Baja olive oil, cilantro. $6.50

MASHED POTATOES: Otter Creek cheddar cheese, grilled knob onions. $5.50

Achiote Rice: Green lentils, fresh sweet corn, epazote. $5.00

CLASSIC WHITE RICE: Black beans, grilled pineapple, spicy morita chiles, grilled knob onions. $5.00

GRILLED TATUME SQUASH : Poblanos, crema, homemade fresh cheese. $6.00

"VENOMOUS" PINTOS: Chorizo, ham hocks, bacon, fresh cheese. $6.50

TRADITIONAL BLACK BEANS: Epazote, manteca, sweet plantains, queso fresco. $5.00

MODERN BLACK BEANS: Baja olive oil, roasted garlic, crispy onions, queso anejo, cilantro. $5.00

GRILLED KNOB ONIONS: Lime, coarse salt. $2.50

HOMEMADE PICKLED JALAPEÑOS : Carrots, cauliflower. $2.50

FRIED SWEET PLANTAINS: Homemade sour cream, fresh cheese. $5.50

MOLES, PIPIANES & OTHER SPECIALTIES

Duck Breast with Tamarind & Ancho: red chile-rubbed, tamarind-glazed grilled duck breast, tamarind-ancho sauce, red-chile sweet potatoes, grilled zucchini, crispy beets, cilantro. $23.50

Charred Chicken, Spicy Chile-Miche Broth: Gunthorp chicken breast, chile-miche broth (roasty chicken broth, serrano chile, orange), roasted local beets, turnips, butternut; tangy arugula garnish. $23.50

Shrimp with Garlic & Herbs: Spicy grilled fresh Gulf shrimp, herby roasted garlic sauce, green chile rice with pineapple, smoky green beans, cilantro-shrimp crunch. $25.00

Enchiladas of Hearty Greens: Just-made tortillas, greens filling (kale, mustard, grilled onion, shiitake mushrooms), red guajillo sauce, melted local Jack cheese; creamy maneado beans, crunchy salsa. $18.00

MOLE TRIO: Mole poblano enchiladas (2), pork & runner beans simmered in coloradito (ancho, spices, toasted sesame, chocolate), roasted vegetables in green peanut mole. $22.00

LIVE FIRE ENTREES

TACOS AL CARBÓN : Wood-grilled meat, poultry, fish or mushrooms, roasted poblano rajas, guacamole, two salsas. $16.50

BIG, WOOD-GRILLED TACOS AL CARBÓN TRIO : Grassfed skirt steak, Gunthorp chicken, pork, roasted poblanos, guacamole, grilled knob onions & local shishito peppers. $34.00

FISH OF THE DAY: Market Price

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

DAILY SPECIALS

TUESDAY/Pork Milanesa: Crunchy-coated Gunthorp pork loin with roasted tomato sauce. Black beans, pickled red onions. $16.00

WEDNESDAY/Tamales: Chef's choice $14.50

THURSDAY/Lamb Shank: Troyers Farm lamb shank braised in spicy tomato-guajillo sauce, queso anejo mashed potatoes, "shoots" salad. $19.00

FRIDAY/Lamb Mixiote: Crawford Farm lamb shoulder slow-roasted in parchment packages (mixiotes), ancho-pasilla sauce, giant butterbeans, chayote & epazote. Frisee-watercress salad. $18.00