

Frontera Grill Lunch

May 9 - June 5, 2012

GUACAMOLES, SALADS, SOUP

Frontera Guacamole: Cilantro, lime, green chile, tomato. Just-made tortilla chips. \$9.50

Bacon & Garlic Chive Guacamole: Gunthorp bacon, wood-grilled Bayless Garden garlic chives, serrano chile. Tortilla chips. \$9.50

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, grilled knob onions \$8.00

Spring Salad: Frisee, City Farm mache, honey Manila mango, red onion 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



CEVICHE & RAW BAR: Oysters, Ceviches & Seafood Cocktails

Oysters: Shucked to order. Tomatillo-habanero "minoneta," 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, honey Manila mango salsa. \$14.50

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



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

Lamb Shoulder in Black Mole: Grill-seared lamb shoulder braised in black mole, Nichols Farm potatoes, grilled calabacitas, anejo cheese. \$10.00

Chicken in Wild Ramp Crema: Wood-grilled Gunthorp chicken breast, local asparagus, roasted fingerling potatoes, wild ramp crema. Crispy epazote. \$10.00

Classic Queso Fundido: Samuel's artisanal Jack cheese, garlicky roasted peppers, homemade chorizo. \$8.00

Duck Carnitas Queso Fundido: Otter Creek organic cheddar, duck leg carnitas, grilled knob onions, pickled jalapenos & vegetables. \$9.50

Pork Flautas: Crispy, crunchy taquitos of slow-cooked pork carnitas, (pickled white onions, moritas). Roasty guajillo salsa, homemade crema, peashoots, anejo cheese. \$8.50

Smoked Chicken Taquitos : Roasted tomatillo salsa, homemade crema, anejo cheese, guacamole. \$8.00

Mole Poblano Enchiladas: Gunthorp free-range chicken, grill-roasted red onions. \$11.50

Beef Barbacoa Enchiladas: Slow-cooked Creekstone beef (grilled onions, moritas, avocado leaf), red chile guajillo sauce, Samuel's artisan Jack. Frisee-watercress. \$12.50

Fresh Corn Tamales: Banana leaf-steamed sweet corn tamales, homemade crema & fresh cheese, poblano chile. \$7.50

Chicken Tamal: Banana leaf-steamed tamal of corn masa filled with Gunthorp chicken, caramelized onions, & hoja santa. Pueblan green pipian, toasted pepitas, frisee-cilantro salad. \$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

Molotes: Corn-masa "torpedos" filled with grilled woodland mushrooms, homemade ricotta, roasted poblano chiles & epazote. Spicy avocado-tomatillo salsa, Nick's watercress, anejo cheese. \$8.00

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



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)

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

Smoky-Creamy-Spicy Mushrooms: Brown beech, hedgehog, oyster, shiitake & black trumpet mushrooms, white sweet potato, Oaxacan pasilla crema, epazote. \$8.50

Spicy-Smoky Green Beans: Seared serrano chiles "toreados," Kaskaskia cheese. \$7.00

Grilled Asparagus: Poblano rajas, Samuel's Jack cheese. \$7.00

Grilled Knob Onions: Lime, coarse salt. \$2.00

Homemade Pickled Jalapenos: Carrots, cauliflower. \$3.00

Herb Green Rice: Black lentils, grilled knob onions, sweet plantains, crispy epazote. \$5.50

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

Rustic Potato-Kohlrabi Mash: Guero chiles, roasted garlic, Kaskaskia cheese. \$5.50

Fried Sweet Plantains: Homemade sour cream, fresh cheese. \$5.00



TRIOS

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), pork flautas (guajillo salsa, peashoots), sopes (shredded beef, roasted tomato, green chile). \$19.00

Mole Trio: Mole poblano enchiladas (2), lamb in black mole, roasted vegetables in green mole de flores (poblanos, squash blossoms, pepitas). \$21.00

Ceviche Trio: Frontera Ceviche (albacore, tomato, olive), Yucatecan Ceviche (shrimp, squid, orange, cucumber), Tropical Tuna Cocktail (big eye, avocado-tomatillo, mango salsa). \$18.50

Big Wood-grilled Tacos al Carbon Trio: Grassfed skirt steak (roasted garlic, spices), Gunthorp chicken (tangy, garlicky), pork (pastor marinade, pineapple), roasted poblano rajas, guacamole, grilled knob onions & guero chile. \$34.00



MOLES, PIPIANES & RED CHILE BRAISES

Pork in Mole Coloradito: Adobo-marinated Gunthorp pork loin, Oaxacan mole coloradito (ancho, sesame, spices, chocolate), Mexican chocolate-sesame tamal, grilled green beans, red chile chicharron. \$18.50

Chicken in Mole de Flores: Gunthorp chicken breast (garlic-green chile marinade), green mole of poblanos, pumpkinseeds, squash blossoms, chayote & cream. Herb-infused green corn torta, spicy greens. \$18.50

Duck with Pasilla-Huitlacoche Sauce: Red chile-rubbed Gunthorp duck breast, pasilla-huitlacoche sauce (garlic, dark beer). Field corn torta, sweet corn esquites, anejo cheese, shoots salad. \$20.50



LIVE FIRE ENTREES

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

Oaxacan-Style Carne Asada: Red chile-marinated Creekstone Natural Black Angus rib steak. Black beans, sweet plantains with homemade crema, guacamole. \$29.50

Bass in Molcajete Salsa: Garlicky, grilled Blue Heron striped bass in warm hand-crushed tomato salsa. Herby green rice, Klug Farm grilled asparagus. \$18.50

FISH of the Day: Market Price

Shrimp in Spring Green Cream: Garlicky shrimp in velvety sauce of green chiles, asparagus & cilantro. Classic white rice, roasted poblano rajas, shoots salad. \$18.50



DAILY SPECIALS

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

Wednesday/Tamales: Chef's choice \$14.50

Thursday/Ribeye Skewers: Creekstone naturally raised ribeye, shiitakes, chayote & zucchini. Guajillo chile sauce with roasted tomato, black beans. \$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

