



APPETIZERS (choose one)

FRONTERA CEVICHE / Hawaiian albacore, lime, tomatoes, olives, cilantro, green chile, tostaditas

or

> **ROASTED BEET & APPLE SALAD** / Nichols Farm beets, Ellis Farm apples, frisée, cider vinaigrette with ancho chile, honied yogurt, toasted walnuts

or

> **FRESH CORN TAMALES** / Banana leaf-steamed sweet corn tamales, crema, fresh cheese, roasted poblano chiles

ENTREES

CHICKEN IN MOLE POBLANO / Grilled Gunthorp chicken breast, mole poblano, mashed potatoes, grilled green beans

or

> **SPAGHETTI SQUASH FIDEOS** / Roasted spaghetti squash, chorizo-spice crema (no meat!), cincho cheese, slow-cooked sunchokes, roasted tatume squash, sunflower shoots

or

SKATE WING MILANESA / Crispy-crunchy skate wing, tangy Napa cabbage, Mighty Vine tomatoes, serrano-lime mayo

or

(\$12 supplement) OAXACAN STYLE CARNE ASADA / Red chile-marinated Creekstone Natural Black Angus PRIME rib steak, black beans, sweet plantains & homemade crema, guacamole

POSTRES

> **COCONUT PEARLS** / Coconut pearls, wood-fired pineapple, lime-mint sorbet, spicy herb drizzle, crunchy coconut alegria

or

> **FRONTERA'S CHOCOLATE PECAN PIE** / With Kahlua whipped cream

Dinner \$36.00

> Vegetarian dishes

