



LUNCH IN 60_{MIN} | \$29 P/P

APPETIZERS (CHOOSE ONE)

FRONTERA CEVICHE

Pacific albacore, lime, tomato, olives, cilantro, green chile, on toastaditas

LITTLE GEM SALAD

Little Gem lettuce, grilled garlic chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons

OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips

ENTREES (CHOOSE ONE)

BAJA FISH FOR TACOS

Crispy cod, creamy cabbage "slaw," pickled red onions, árbol chile salsa, crema, black beans, handmade tortillas of organic heirloom corn from Mexico for making tacos

CRISPY CARNITAS FOR TACOS

Gunthorp Farms pasture-raised pork carnitas. Served with handmade tortillas of organic heirloom corn from Mexico, black beans, salsa verde, guacamole

ENCHILADAS A LA PLAZA

Pan-seared red chile enchiladas, browned onions & carrots, crunchy Napa cabbage, wild black trumpet mushrooms, homemade fresco cheese

CARNE ASADA BRAVA

Habanero-marinated Creekstone Black Angus flank steak, salsa huevona (*hand-crushed roasted tomatoes & jalapeños*), sweet corn tamales (*crema, fresco cheese*), grilled knob onions

Additional \$6

DESSERT (CHOOSE ONE)

CLASSIC FLAN

Classic Mexican caramel custard with pecan polvorones

CHOCOLATE PECAN PIE BAR

Cousin of Frontera's classic, with Kahlúa whipped cream & Mexican chocolate sauce

CUATRO LECHEs CAKE

Tender cake infused with four milks (*coconut, evaporated, condensed, whole*), citrus salsa, torched meringue

**In an effort to become a more equitable restaurant,
a 20% service charge will be added to each check.**