



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

LOCAL EGGPLANT, YUCATECAN PIPIAN

Grilled Nichols Farm Asian eggplant, Yucatecan pipian (*pumpkinseeds, guajillo chile, achote, garlic*), braised greens with chayote, rooftop greens, Bola Roja aged goat 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

COCONUT "TRES" LECHEs

Tender cake infused with four milks (*whole, evaporated, condensed, coconut*), whipped cream frosting, local peach salsa

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