APPETIZERS (CHOOSE ONE)

FRONTERA CEVICHE
Pacific albacore, lime, tomato, olives, cilantro, green chile, on tostaditas

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, achiote, 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.