DESSERT

CLASSIC FLAN
Classic Mexican caramel custard $8 (+ fees)

FRONTERA'S CHOCOLATE
PECAN PIE
Kahlúa whipped cream $15 (+fees)

BEVERAGES

MEXICAN COKE
$4

DIET COKE
$2

AGUA FRESCAS
housemade daily fresh fruit water • limonada • jamaica $3.5

SQUIRT
$4

TOPO CHICO AGUA MINERAL
$4

COCKTAILS

• TO GO!
  Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

TOPOLO MARGARITA
Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada.
$45 16 oz. (SERVES 3) • $65 32 oz. (SERVES 6)

MEZCAL MARGARITA
Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud’s bitters
$50 16 oz. (SERVES 3) • $75 32 oz. (SERVES 6)
**APPETIZERS**

**GUACAMOLE & CHIPS**
Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, red three chile tomatillo salsa and green roasted tomatillo salsa.

**SMOKED CHICKEN TAQUITOS, GUACAMOLE**
Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese.

**RONTERA CEVICHE**
Hawaiian albacore, lime, tomato, olives and cilantro.

**RONTERA SALAD**
Bayless garden greens, grilled garlic chive dressing, Jack cheese, buttery black pepper croutons. Add grilled Amish chicken breast.

**OUR FAMOUS TORTILLA SOUP**
Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips.

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**ENTRÉÉ**

**OAXACAN CARNE ASADA**
Red chile marinated Creekstone Natural Black Angus rib steak cooked to medium rare. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole.

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

**TRUCHA, SABORES A BAJA**
Wood-grilled Riverance trout, 3-mushroom braise (lion's mane, oyster, maitake) with roasted poblano, white wine butter, crispy epazote.

**CRISPY DUCK CARNITAS**
Gunthorpe farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole.

**LECHÓN, GUAJILLO**
Slow-cooked Gunthorpe suckling pig, guajillo barbeque sauce (grilled onions, piloncillo, agave, lime), crispy onions, crispy potatoes, Chicharrón.

**CHICKEN, PLUM-ANCHOS CHILE SAUCE**
Amish chicken breast cooked over the coals, late summer ancho chile sauce (Italian plums, anchos, garlic, sweet spices), queso añejo mashed potatoes, crispy skin, grilled plums.

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**BUILD YOUR OWN TACOS**

**AL CARBON-STYLE**
Choose between wood-grilled Creekstone skirt steak, portabella mushrooms, chicken or pork collar. Served with handmade tortillas featuring organic heirloom corn from Dick, roasted poblano rajas, black beans, two salsas, guacamole, wood-grilled Creekstone skirt steak.

**ARABES-STYLE**
Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas.

**TACOS FOR THE FAMILY**
(SERVES 3-4)
Naturally raised Creekstone skirt steak*, chicken breast, pork loin, roasted poblanos, black beans, guacamole, crispy onions, grilled knob onions & shishito peppers. Served with handmade tortillas featuring organic heirloom corn from Dick.

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**SIDES**

**WHITE RICE**
Gulf-style pilaf $6 (+fees)

**TRADITIONAL BLACK BEANS**
Epazote, manteca, sweet plantains, fresh cheese $6 (+fees)

**RUSTIC MASHED POTATOES**
Añejo cheese, knob onions $6 (+fees)

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*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.