



**LUNCH IN 60<sub>MIN</sub> | \$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**

Lake Superior walleye, 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

**CALABAZA RELLENA**

Roasted honey nut squash (Nichols Farm) stuffed with winter greens (mustard, kale, collards) and local huitlacoche. Ancho-cashew pipian, 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

**PASTEL DE TRES LECHES "CAFÉ DE OLLA"**

Tender cake infused with "café de olla" three milks (*coffee, orange, clove, cinnamon*). 'Creamcicle' ice cream, orange, espresso meringues, espresso crumble

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