



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

APPETIZERS (CHOOSE ONE)

FRONTERA CEVICHE

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

BAYLESS GARDEN SALAD

Bayless Garden greens, 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

TLACOYO DE HABAS

Crispy blue-corn masa tlacoyo filled with yellow favas. Roasted Bayless Garden eggplant & Nichols Farm peppers, árbol-sesame salsa, añejo cheese, rooftop ruby streaks

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

TRES LECHES DE CIRUELA

Tender cake infused with herby tres leches (*condensed, evaporated, whole, rosemary, lavender*), whipped cream frosting, Klug Farm plums (*compressed with hibiscus*), olive oil ice cream

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