

THE CLASSIC FRONTERA EXPERIENCE

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For nearly four decades, Frontera has been sharing the best of Mexico's regional cooking with our guests on Clark Street. Here's a menu of our most popular, tried-and-true offerings—an easy and delicious way to sample the classics we're famous for.



APPETIZERS (Family style)

GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime

FRONTERA CEVICHE

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

SOPECITOS RANCHEROS

Crispy little corn masa “boats,” braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy corn masa “turnovers” filled with artisan Jack cheese & epazote.
Avocado-tomatillo salsa

ENCHILADA DE MOLE

Individual

Handmade corn tortilla, Amish country chicken (*caramelized onions*), homemade mole poblano (*27 ingredients*), crunchy garnishes

ENTREES (Choose one)

TRUCHA A LA TALLA

Red chile-marinated wood-grilled Ohio Riverance trout, herby green-chile aioli, rustic mashed potatoes, cilantro salad

POLLO EN MOLE VERDE, TAMAL NEJO

Wood-grilled chicken breast, classic green mole (pumpkin seeds, tomatillo, green chile, epazote, spices), Guerrero's classic flat banana leaf-wrapped nejo tamal, roasted chayote

CAMARONES ADOBADOS

Grilled Florida pink shrimp, salsa adobada (ancho chile, garlic, herbs, spices, orange), classic white rice, creamy-crunchy red cabbage

FRIJOL CON PUERCO

Pork shank braised with black beans & garlic. Chorizo, pickled jalapeños, queso fresco

CARNE ASADA BRAVA

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

DESSERT (Choose one)

CLASSIC FLAN

Classic Mexican caramel custard with pecan polvorones

CHOCOLATE PECAN PIE

Cousin of Frontera's classic, with Kahlúa whipped cream & Mexican chocolate sauce

HOMEMADE ICE CREAM

Mexican vanilla or Mexican chocolate ice

* Please note that for this menu, participation from the entire table is required

SUGGESTED WINE PAIRINGS

BUBBLES

NV Miguel Torres, "Estelado" **Brut Rosé**,
Maule Valley, Chile (País) **12**

NV Charpentier, "Tradition Brut"
Vallée de la Marne, **Champagne**, France **25**

Both are the perfect pairings for any of our
starters

WHITE

2023 Gustave Lorentz, Réserve,
Pinot Blanc, Alsace, France **14**

2023 Presqu'île, **Chardonnay**,
Santa Barbara County, California **15**

RED

2017 Peregrine, **Pinot Noir**, Central Otago,
New Zealand **16**

2020 Aborigen, "Incógnito" Valle de
Guadalupe, B.C., Mexico
(**Grenache, Cabernet, Tempranillo**) **14**

2020 La Rioja Alta, "Viña Alberdi" Reserva,
Rioja, Spain (**Tempranillo**) **15**

2021 Bodegas Juan Gil Estate, Red Blend,
Jumilla, Spain (**Cabernet, Monastrell, Syrah**) **14**

PORT

NV Dalva, 10-yr. **Tawny Port**,
Douro Valley, Portugal **16**

Perfect pairing for any of our desserts



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