

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

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

ENTREES

(Choose one)

TRUCHA, SALSA DEL TECHO

Wood-grilled Idaho Riverance trout, warm salsa (*rooftop-grown tomatoes, local melon, habanero, lime*). Herby green-chile rice, Bayless garden basil

POLLO EN MANCHAMANTELES

Wood-Grilled Amish chicken breast, mole manchamanteles (ancho, almonds, peanuts, sweet spices, pineapple), pickled Klug Farm peaches, queso añejo mashed potatoes, rooftop rooftop pac choy

CAMARONES CON ESQUITES

Red-chile grilled Florida pink shrimp, esquites featuring Three Sisters Farm sweet corn, chef Richard's smoky-spicy mayo, grilled local green beans, añejo cheese

POC CHUC

Yucatecan dish of grilled pork collar (*sour orange marinade*), local tomato slices, avocado, tangy-crunchy Napa cabbage. Roasted habanero salsa, black bean soup

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, Kahlúa whipped cream & Mexican chocolate sauce

HOMEMADE ICE CREAM

Mexican vanilla or Mexican chocolate ice cream with your choice of homemade cajeta (*goat milk caramel*) or bittersweet hot fudge

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 **28**

Both are the perfect pairings for any of our starters

WHITE

2023 Casa Magoni, "Manaz Blanco"
Viognier/Fiano, Valle de Guadalupe,
B.C., Mexico **16**

The perfect pairing for poc chuc and pollo en manchamanteles

2023 August Kessler, "R" **Riesling Kabinett**, Rheingau, Germany **12**

The perfect pairing for camarones con esquites and truncha, salsa del techo

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

The perfect pairing for camarones con esquites

RED

2017 Varner, "Los Alamos Vineyard" **Pinot Noir**, Santa Barbara County, California **15**

The perfect pairing for pollo en salsa de chile guajillo y cerezas & camarones adobados

2023 Aborigen, "Incógnito" Valle de Guadalupe, B.C., Mexico
(**Grenache, Cabernet, Tempranillo**) **14**

The perfect pairing for poc chucn

2021 Foxglove, **Zinfandel**, Paso Robles, California **13**

The perfect pairing for pollo en manchamanteles and camarones con esquites

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

The perfect pairing for carne asada brava & enchilada de mole

PORT

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

Perfect pairing for any of our desserts



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