



**LUNCH IN 60<sup>MIN</sup> | \$32 P/P**

**APPETIZERS (CHOOSE ONE)**

**FRONTERA CEVICHE**

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

**FRONTERA SALAD**

Artisan greens, grilled garlic chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons

**OUR FAMOUS TORTILLA SOUP**

Dark broth with pasilla, smoked 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, chipotle 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

**ENCHILADAS VERDES**

Just-made tortillas filled with yuca, Mexican white sweet potato & black kale, Costa Chica style green pipian (*serrano chile, roasted tomatillo, pumpkin seed, epazote*), crispy kale

**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

**FRONTERA'S CHOCOLATE PECAN PIE**

Kahlúa whipped cream & Mexican chocolate sauce

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

Tender sponge cake infused with coffee-flavored tres leches (*whole, evaporated, condensed*), "creamsicle" ice cream

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