

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)

DORADO AL TAMARINDO

Mango-glazed wood-grilled mahimahi, tamarind-red chile sauce (*ancho, guajillo*), tamales rojos, papaya, plantain & coconut

POLLO CON FRIJOLES NEGROS Y PLÁTANOS

Smoky grilled half chicken (*red chile marinade*), Gulf-style white rice with sweet plantains, red chile-black bean sauce, herby epazote-masa dumplings (*chochoyotes*), crispy plantains

CAMARONES A LA MEXICANA

Grilled Florida pink shrimp, classic tomato-poblano chile sauce (*roasted garlic, caramelized onions*), Gulf-style white rice, crispy onions

CHAMORRO AL ALBAÑIL

Tender-braised pork shanks, spicy-brothy sauce of rich pork stock, jalapeño, tomato & grilled onions. Slow-cooked potatoes

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

2022 Miguel Torres, “Cordillera de las
Andes” **Chardonnay**, Limarí Valley, Chile **12**

The perfect pairing for **chamorro** “milpa alta”

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

The perfect pairing for **pollo** en salsa de
guajillo y arándanos

ROSE

2023 Paoloni, **Sangiovese dry Rosé**, Valle
de Guadalupe, B.C., Mexico **15**

The perfect pairing for **camarones a la
mexicana**

RED

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

The perfect pairing for **camarones a la
mexicana**

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

The perfect pairing for **salmon** en mole
cacahuete

2020 La Rioja Alta, *Viña Alberdi*, Reserva,
Rioja, Spain (**Tempranillo**) **16**

The perfect pairing for **chamorro** al abañil

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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