

## THE FRONTERA EXPERIENCE:

### \*39TH ANNIVERSARY EDITION\*

\$ 6 5 P / P

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

### "ENCHILADAS" POTOSINAS

Golden yuca fritters, homemade fresco cheese filling, tomatillo-pork braise, fresh vegetable encurtido

---

### ENCHILADA DE MOLE NEGRO

Individual

Handmade corn tortilla, Amish country chicken (*caramelized onions*), homemade Oaxacan black mole, crunchy garnishes

---

## ENTREES

(Choose one)

### MILANESA DE MANTARAYA

New England skate cooked over the coals, brothy cilantro sauce (*guajillo, fish broth, cilantro, caramelized onions*), rustic mashed potatoes, grilled green beans

### POLLO EN CHICHILLO

Grilled Amish Country half chicken, dark mole chichilo (*pasilla & mulato chiles, almonds, spices, avocado leaves*), Mexican white sweet potato mash

### CAMARONES AL MOJO DE AJO

Grilled Florida pink shrimp, buttery mojo de ajo (*slow-cooked garlic, chiltepín, lime, dried shrimp*), coconut rice, sliced avocado

### CHAMORRO EN VERDE

Pork shank braised in Oaxacan green mole (*tomatillo, green chile, corn masa, parsley, epazote, hoja santa, cilantro*), white beans

### 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)

### FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream

### CLASSIC FLAN

Classic Mexican caramel custard with pecan polvorones

### HOMEMADE ICE CREAM

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

\* 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 **28**

Both are the perfect pairings for any of our  
**starters**

### WHITE

2023 August Kessler, “R,” **Riesling  
Kabinett**, Rheingau, Germany **12**

The perfect pairing for **camarones** al mojo de  
ajo

2023 La Carrodilla, “*Ir y Venir*,” **Sauvignon  
Blanc**, Valle de Guadalupe, B.C., Mexico **15**

The perfect pairing for milanesa de **mantaraya**

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

The perfect pairing for **chamorro** al verde

### RED

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

The perfect pairing for **carne asada** brava,  
**enchilada** de mole & **pollo** en chichilo

2024 King Estate, “*Inscription*” **Pinot Noir**,  
Willamette Valley, Oregon

The perfect pairing for **chamorro** al verde

### PORT

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

Perfect pairing for any of our **desserts**



**THE FRONTERA EXPERIENCE:  
AfroMestizo Edition**