

## THE FRONTERA EXPERIENCE:

### #39TH ANNIVERSARY EDITION#

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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

#### "ENCHILADAS" POTOSINAS

Crispy red-chile masa turnovers (*spicy homemade fresco cheese filling*), avocado mash, crema, Tamazula drizzle, arugula

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#### ENCHILADA DE MOLE NEGRO

Individual

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

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## ENTREES

(Choose one)

#### SALMÓN EN SALSA DE CACAHUATE

Red chile-grilled organic British Columbian king salmon, peanut-red chile salsa, malanga mash, watercress

#### 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 VERDE

Grilled Florida pink shrimp, slow-cooked wild ramp mojo with hoja santa, herby green rice, peashoots, lime

#### 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

2024 Casa Magoni, “Manaz Blanco”  
**Viognier/Fiano**, Valle de Guadalupe, B.C.,  
Mexico **16**

The perfect pairing for **Salmón en Salsa de  
Cacahuete**

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

The perfect pairing for **chamorro al verde** and  
**Camarones al mojo de ajo 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**

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

The perfect pairing for **Salmón en Salsa de  
Cacahuete**

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

The perfect pairing for **chamorro al verde** and  
**Camarones al mojo de ajo verde**

### PORT

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

Perfect pairing for any of our **desserts**



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