

THE FRONTERA EXPERIENCE:

VERACRUZ 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

GARNACHAS VERACRUZANAS

Crispy sweet potato-masa boats filled with braised Nueske's bacon, salsa negra, black beans, homemade crema, añejo cheese, cilantro

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy corn masa "turnovers" filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa

ENCHILADA DE MOLE POBLANO

Individual

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

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

ENTREES

(Choose one)

PESCADO A LA VERACRUZANA

Grilled Lake Superior walleye, classic veracruzana sauce (*tomatoes, capers, olives, raisins, plantains, parsley*), Gulf-style white rice

POLLO ASADO, MOLE DE XICO

Wood-grilled half chicken, fruity mole de Xico (*3 chiles, 4 nuts, lots of dried fruit, sweet spices*), Nichols Farm purple sweet potato, Xico salsa (*fruit, jicama, sesame*)

CAMARONES AL ACUYO

Wood-grilled Florida pink shrimp, herby verde sauce (*tomatillo, green chile, hoja santa, cilantro, parsley*), herb-green rice, avocado, Bayless Garden ruby streaks

CHAMORRO, TLATONILE

Braised pork shank, Veracruz tlatonile (*ancho & árbol chiles, sesame, garlic, epazote*), local spinach & 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

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 **Pescado a la
Veracruzana**

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

The perfect pairing for **Camarones al acuyo**

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 asado, mole de xico
& Pescado a la Veracruzana**

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

The perfect pairing for **Chamorro, Tlatoñile**

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

The perfect pairing for **Camarones al acuyo**

PORT

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

Perfect pairing for any of our **desserts**



**THE FRONTERA EXPERIENCE:
39th Anniversary Edition**