THE FRONTERA EXPERIENCE:

$69 P/P

For nearly four decades, Frontera has been sharing the best of Mexico's regional cooking with our guests on Clark Street. Enjoy a tasting experience of the best we have to offer.



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

TACOS DORADOS DE BIRRIA

Crispy beef birria tacos, peanut salsa with yahualica chile, salsa verde, güero chile rajas

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

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

---

ENCHILADAS DE MARISCOS Y POBLANO ROJO

Individual

Enchiladas of fresh-made tortillas, Alaskan cod-shrimp-potato filling, creamy red poblano sauce, crispy onions, cilantro

---

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

ENTREES

(Choose one)

PEZ ESPADA CON SALSA TATEMADA*

Garlic-marinated, wood-grilled Atlantic swordfish, salsa tatemada (*roasted tomato, charred serrano & onion, nopales, pipicha*), crumbled fresco cheese, herby green rice, Bayless Garden greens

POLLO EN POZOLE DE FRIJOL*

Wood-grilled half chicken, slow-cooked heirloom pozole corn with fresh Nichols Farm cranberry beans, charred serrano chiles, classic fresh pozole garnishes

CHILPACHOLE DE MARISCOS

Veracruz chilpachole (*ancho, chipotle, lobster broth, epazote, corn masa*), Florida pink shrimp, East Coast calamari & mussels, tricolor chochoyotes (*dumplings*), chayote

CALABAZA DE MIEL, HONGOS SILVESTRES

Roasted Honeynut squash, filling of wild maitake, sun choke & huitlacoche, Oaxacan mole coloradito, cornbread crumble, añejo cheese

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

JERICALLA CON FRUTAS

Classic custardy Guadalajara jericalla, charanda rum-infused Barlett pears & sour cherries, pepita granola

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 **Pez Espada**

2024 Gustave Lorentz "*L'ami des Crustacés*" **Pinot Blanc**, Alsace, France **14**

The perfect pairing for **Pollo en Pozole** and **Calabaza de Miel**

RED

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

The perfect pairing for **Chilpacholede Mariscos**

2023 Bodegas Juan Gil Estate, Red Blend, Jumilla, Spain (**Cabernet, Monastrell, Syrah**) **14**

The perfect pairing for **Carne Asada Brava**, **Enchilada de Mole** and **Calabaza de Miel**

PORT

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

Perfect pairing for any of our **desserts**



THE FRONTERA EXPERIENCE