APPETIZERS (CHOOSE ONE)

FRONTERA CEVICHE
Pacific albacore, lime, tomato, olives, cilantro, green chile, on toastaditas

LITTLE GEM SALAD
Little Gem lettuce, grilled garlic chive dressing *(green chile, lime)*, Jack cheese, buttery black pepper croutons

OUR FAMOUS TORTILLA SOUP
Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips

ENTREES (CHOOSE ONE)

BAJA FISH FOR TACOS
Lake Superior walleye, creamy cabbage “slaw,” pickled red onions, árbol chile salsa, crema, black beans, handmade tortillas of organic heirloom corn from Mexico for making tacos

CRISPY CARNITAS FOR TACOS
Gunthorp Farms pasture-raised pork carnitas. Served with handmade tortillas of organic heirloom corn from Mexico, black beans, salsa verde, guacamole

ENCHILADAS A LA PLAZA
Pan-seared, red chile-dipped homemade tortillas, marinated potatoes & carrots, roasted shiitake mushrooms, tangy Napa cabbage, crumbled fresco cheese

CARNE ASADA BRAVA
Habanero-marinated Creekstone Black Angus flank steak, salsa huevona *(hand-crushed roasted tomatoes & jalapeños)*, sweet corn tamales *(crema, fresco cheese)*, grilled knob onions Additional $6

DESSERT (CHOOSE ONE)

CLASSIC FLAN
Classic Mexican caramel custard with pecan polvorones

CHOCOLATE PECAN PIE BAR
Cousin of Frontera’s classic, with Kahlúa whipped cream & Mexican chocolate sauce

COCONUT HORCHATA “TRES LECHE” CAKE
Tender cake infused with 4 milks (sweetened condensed, coconut, almond, rice), whipped cream frosting, coconut ice cream & toasted coconut

In an effort to become a more equitable restaurant, a 20% service charge will be added to each check.