



**LUNCH IN 60<sub>MIN</sub> | \$29 P/P**

**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 LECHES" 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.**