DESSERT
CLASSIC FLAN
Classic Mexican caramel custard  $8 (+ fees)

FRONTERA'S CHOCOLATE PECAN PIE
Kahlúa whipped cream  $15 (+fees)

BEVERAGES
MEXICAN COKE  $4
Diet Coke  $4
AGUA FRESCAS
Housemade daily fresh fruit water
• limonada
• jamaica  $3.5
SQUIRT  $4
TOPO CHICO AGUA MINERAL  $4

COCKTAILS
• TO GO!
Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

TOPOLO MARGARITA
Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada.
$45 16 oz. (SERVES 3) • $65 32 oz. (SERVES 6)

MEZCAL MARGARITA
Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters
$50 16 oz. (SERVES 3) • $75 32 oz. (SERVES 6)
OAXACAN CARNE ASADA *
Red chile-marinated Creekstone Natural Black Angus PRIME rib steak cooked to medium rare. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole $48 (+fees)

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 $32 (+fees)

CAMARONES A LA DIABLA*
Wood-grilled Florida pink shrimp, creamy coconut sauce, jalapeño-white onion rajas, classic white rice, roasted cherry tomatoes $38 (+fees)

CRISPY DUCK CARNITAS
Wood grilled Florida pink shrimp, red chile diabla sauce (guajillo, garlic, Tamazula, butter), Gulf-style white rice, crispy onions $38 (+fees)

POLLO Y RAJAS CON CREMA
Wood-grilled Amish chicken breast, roasted poblanos & caramelized onions simmered with crema, roasty potatoes, lacinato kale, crispy chicken chicharron $29

BUILD YOUR OWN TACOS
AL CARBON-STYLE
Choose between wood-grilled Creekstone skirt steak, portabella mushrooms, chicken or pork collar. Baked with handmade tortillas featuring organic heirloom corn from Oaxco, roasted poblano rajas, black beans, two salsas, guacamole $24 (+fees)

ARABES-STYLE
Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas $24 (+fees)

TACOS FOR THE FAMILY (SERVES 3-4)
Naturally raised Creekstone skirt steak*, chicken breast, pork loin, roasted poblanos, beans, guacamole, grilled knob onions & güero chile. Baked with handmade tortillas featuring organic heirloom corn from Oaxco $55 (+fees)

APPETIZERS
GUACAMOLE & CHIPS
Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with handmade tortilla chips, red three chile-tomatillo salsa & roasted tomatillo salsa $15 (+fees)

SMOKED CHICKEN TAQUITOS,
OAXACO MÉXICO
Crispy smoked chicken taquitos, classic guacamole, handmade crema, roasted tomatillo salsa, handmade fresh cheese $14 (+fees)

FRONTERA CÉVICHE*
Hawaiian albacore, lime, tomato, olives and cilantro $20 (+fees)

FRONTERA SALAD
Artisan greens, grilled garlic-chive dressing, jack cheese, buttery black pepper croutons $13 (+fees)

OUR FAMOUS TORTILLA SOUP
黑暗 broth with pasilla, grilled chicken, avocados, artisan jack cheese, homemade crema, crispy tortilla strips $13 (+fees)

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SIDES
WHITE RICE
Gulf-style pilaf $6 (+fees)
TRADITIONAL BLACK BEANS
Epazote, manteca, sweet plantains, fresh cheese $6 (+fees)
RUSTIC MASHED POTATOES
Añejo cheese, knob onions $6 (+fees)

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.