

TIME-HONORED STARTERS

GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa **\$48**

CLASSIC FRONTERA CEVICHE

Pacific albacore, lime, tomatoes, olives, cilantro, green chile **\$48**

FRONTERA SALAD

Little Gem salad, **Choice of** Grilled garlic-chive dressing (*green chile, lime*), **or** Classic Caesar dressing (*Baja olive oil, Dijon mustard, garlic, Worcestershire*), Jack cheese, buttery black pepper croutons **\$58**

TAQUITOS BAÑADOS (3 per person)

Crispy taquitos (*smoked chicken & bean filling*), tomatillo salsa, homemade crema & fresco cheese **\$45**

SIDES By the Quart \$15 (Perfect for 5)

TRADITIONAL BLACK BEANS

GULF-STYLE WHITE RICE

LIME WEDGES

HALF-PAN of RUSTIC MASHED POTATOES

Añejo cheese, knob onions

HALF-PAN of FRIED SWEET PLANTAINS +\$2

Homemade crema & fresh cheese

EXTRAS

HANDMADE HEIRLOOM CORN TORTILLAS

\$10 per dozen

SALSA BY THE PINT \$22

Choice of: three chile, roasted tomatillo salsa or Habanero salsa

Tortilla Chips by the bag **\$10**

HALF-PAN of Grilled Shishito Peppers **\$20**

COCKTAILS 16oz serves 3, 32oz serves 6

TOPOLO MARGARITA

Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada **16 oz- \$45, 32oz- \$65**

MEZCAL MARGARITA

Wahaka joven mezcal, Grand Marnier, Peychaud's bitters housemade limonada **16 oz- \$50, 32oz- \$75**

WOOD GRILLED MEATS

Includes handmade heirloom corn tortillas, poblano rajas, knob onions, and two salsas. **3 tacos per person.**

\$110- Choice of:

CREEKSTONE FLANK STEAK

Marinated in garlic & spices

CHICKEN BREAST

Marinated with fruit vinegar, garlic & spices

PORK COLLAR

Marinated with red chile adobo & caramelized pineapple

PORTOBELLO MUSHROOM

Marinated with garlic, spices, & agave nectar

CLASSIC REGIONAL SPECIALTIES

\$115- Choice of:

PUEBLA-STYLE ENCHILADAS (2 per person)

Handmade corn tortillas, Amish country chicken (*caramelized onions*), homemade mole poblano, crunchy garnishes

TRADITIONAL CRISPY PORK CARNITAS

Handmade heirloom corn tortillas, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa

+\$40 Duck Carnitas (1 duck leg per person)

CONCHINITA PIBIL

Slow-cooked Gunthorp Farms pork shoulder, rich pan juices, rajas, pickled onions.

Includes handmade heirloom corn tortillas.

Please ask about our current menu of family-styled seasonal specialties.

DESSERT

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream **\$12 per slice, \$60 per pie**

CLASSIC FLAN

Mexican caramel custard, pecan polvorones **\$8 per piece**

**Pick up and drop off available.
Delivery fee is determined based on location.**

**Contact Jen Fite at jfite@fronteragrill.net
to plan your next catering order!**