

Margaritas

Frontera • Casa Noble blanco Tequila, orange liqueur, fresh lime juice, agave nectar, salt rim • 13

Gracias a Dios Paloma • Gracias a Dios Mezcal Espadin blanco, Combier grapefruit liqueur, fresh lime juice, ginger cordial, black ant salt rim • 15

La Cava Avocado • Altos blanco Tequila, melon liqueur, avocado, fresh lime juice, hibiscus salt rim (frozen) • 15

Topolo • Milagro reposado Tequila, Torres orange liqueur, housemade limonada, shaken table side • 15

Blood Orange Jalapeño • Cuervo Tradicional blanco Tequila, blood orange juice, habanero bitters, Ancho Reyes chile liqueur, jalapeño, Tajín rim • 14

Watermelon Pink Flamingo • Aviión blanco Tequila, watermelon juice, fresh lime juice, orange liqueur, Tajín chile powder • 15

Play With Fire • Cucumber, jalapeño, fresh lime juice, agave nectar, hibiscus salt rim

Your choice: Montelobos joven Mezcal or Altos reposado Tequila • 14

COCKTAILS

Mezcal Mule • Montelobos Mezcal Espadin blanco, Ancho Reyes chile liqueur, fresh lime juice, chocolate Mole bitters, ginger beer • 14

Gin Agua Fresca • Gracias a Dios Agave Gin, agua de Jamaica, Combier grapefruit liqueur, pomegranate liqueur, fresh lime juice, hibiscus salt rim • 15

Cocina Gin & Tonic • Elderflower liqueur, Tonic water, fresh lime juice, cucumber

Your choice: Gracias A Dios Agave Gin or Hendricks Gin • 14

Frontera Old Fashioned • Botran 12 Rum, agave nectar, orange bitters, orange peel • 14

All The Pretty Girls • Elderflower liqueur, grapefruit juice, dried mango, Cava sparkling wine • 13

SANGRIA

Jamaica Sangria • Agua de Jamaica, Malbec Red Wine, orange liquor and fresh Limonada • 11

Tequila Flights

Traditional Tequila • Aviión blanco, Casa Noble reposado La Cava Select Barrel, Ambar añejo • 21

Premium Tequila • Casa Dragones blanco, Casa Noble joven La Cava Select Barrel, Aviión Reserva 44 extra añejo • 31

Mezcal • Montelobos Espadin blanco, Bozal Ensemble blanco, Gracias a Dios Cuixe • 19

REGIONAL SPECIALTIES FROM Chef Rick Bayless

Inspired by the authentic spirit of the Mexican kitchen, Chef Rick Bayless has achieved international acclaim and thrilled audiences at every level. Renowned as a gifted teacher, Rick's distinctive vision and boundless enthusiasm, are reflected in the Frontera team's passion for great cooking and exceptional hospitality.

Frontera restaurants celebrate the richness of Mexico's culture through food and drink, art, music and a commitment to local and seasonal sourcing.



Also from Chef Rick Bayless:

Frontera Grill

Topolobampo

Xoco

Frontera Fresco

Tortas Frontera

Cruz Blanca

Leña Brava



STARTERS

Chips & Salsa

Smoky chipotle, herby salsa verde • 4

Toasted Pumpkin Seed “Hummus”

Creamy Yucatecan pumpkin seed-habanero dip, crispy cucumber and jícama, warm tortilla chips (contains seeds) • 9

Guacamole & Chips

* **Verde** • Roasted poblanos, roasted tomatillo, toasted pepitas, cilantro and onions (contains seeds) • 10

* **Bacon** • Nueske bacon, tomatillos, toasted pepitas, cilantro and onions (contains seeds) • 10

* **Atomic** • Diced cucumbers, habanero salsa, cilantro and onions • 10

Tortilla Soup

Red chile chicken broth, chipotle chicken, avocado, Chihuahua cheese, tortilla strips, cilantro, red onion and lime (contains dairy, gluten) • 9

Coctel Tropical

Florida Pink Shrimp and Baja bay scallops, tangy serrano-tomatillo salsa, lime, jícama, cucumber, pineapple, avocado, warm tortilla chips (contains shellfish) • 14

Queso Fundido

Queso Chihuahua melted with roasted poblanos and caramelized onions, warm corn tortillas (contains dairy) • 12

Gunthorp Farms Chorizo • +2

Chipotle Chicken Flautas

Crispy chipotle chicken tortilla “flutes,” roasted tomatillo-avocado salsa, crema, Cotija cheese, fresh herbs (contains dairy, gluten, shellfish*) • 13

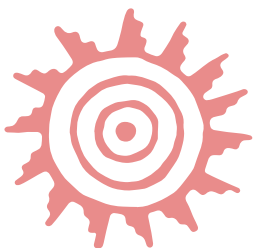
Zucchini and Poblano Rajas Tostada

Crispy tostadas, garlicky grilled squash with poblano rajitas, fresh goat cheese, creamy black beans, pea shoots and frisée (contains dairy) • 12

Featured Drinks

Topolo • Milagro reposado Tequila, Torres orange liqueur, housemade limonada, shaken table side • 15

Premium Tequila Flight • Casa Dragones blanco, Casa Noble joven La Cava Select Barrel, Aviión Reserva 44 extra añejo • 31



All food items are cooked to the recommended FDA food core temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary request.

Steaks



Creekstone Ribeye Steak

Ancho chile rubbed Creekstone ribeye steak, crispy onion strings, Cotija Mashed potatoes, caramelized plantains with crema and Cotija cheese, tomatillo salsa, warm corn tortillas (contains dairy, gluten) • 45 (+12)

Carne Asada

Garlic and red chile-marinated Creekstone Natural Black Angus steak, black beans refritos with queso fresco, caramelized plantains with crema and Cotija cheese, tomatillo salsa, warm corn tortillas (contains dairy, pork) • 36



ADD MOJO GARLIC GRILLED SHRIMP TO YOUR STEAK • 8

Entrees

Carnitas

Slow-cooked pork shoulder with garlic and lime, black beans refritos with queso fresco, guacamole, pickled red onions, salsa verde, warm corn tortillas (contains dairy) • 22

Red Chile Chicken Enchiladas

Just-made corn tortillas, chipotle chicken filling, guajillo chile sauce, Queso Chihuahua, crispy onions, black beans refritos (contains pork, dairy, gluten, shellfish*) • 23

Red Mole Half Chicken

Crispy half chicken, Oaxacan red mole, plantain rice, warm corn tortillas (contains gluten) • 27

Shrimp Mojo de Ajo

Pan-roasted Florida Pink Shrimp with mojo de ajo (slow-cooked garlic, olive oil, lime, chipotle), plantain rice, grilled calabacitas, warm corn tortillas (contains shellfish) • 29

Cochinita Pibil

Achiote marinated slow roasted tender pork, black beans, poblano rajitas, pickled red onions, habanero salsa (contains pork and gluten) • 24

Grilled Zucchini, Mushroom, and Potato Enchiladas

Just-made tortillas, creamy roasted tomatillo sauce, pea shoot and frisée salad (contains dairy) • 22

Share the gift of Frontera Cocina with your friends and family!

Ask your server how you can purchase a gift card.



salads



Taqueria Salad

Petite baby gem lettuces, poblano rajitas, carrot, radish, avocado, crunchy tortilla strips, Cotija cheese, avocado-lime vinaigrette (contains dairy) • 9

Caesar

Petite baby gem lettuces, Cotija cheese, caramelized red onion, avocado, croutons, chipotle-lime Caesar dressing (contains dairy, gluten, fish) • 11

Add a protein to your salad:

Grilled chicken breast • +6 or Mojo garlic grilled shrimp • +8
or Creekstone Natural carne asada • +8

tacos & tortas

Carne Asada for making Soft Tacos

Grilled steak, poblano rajitas, black beans refritos (contains pork) with queso fresco, salsa verde, guacamole, served with corn tortillas (contains dairy) • 23

Grilled Chicken for making Soft Tacos

Grilled chicken, poblano rajitas, black beans refritos (contains pork) with queso fresco, guacamole, chipotle salsa, served with corn tortillas (contains dairy) • 19

Pepito Torta

Slow-cooked short ribs, Chihuahua cheese, black beans, pickled jalapeños, arugula, cilantro crema, chipotle salsa, taquería salad (contains dairy, gluten) • 16

Mushroom Torta

Woodland mushrooms, chipotle-garlic mojo, goat cheese, arugula, lime, chipotle salsa, taquería salad (contains dairy, gluten) • 14

Sides

Garlicky Red Bean Refritos

creamy garlic and chipotle mashed red beans (contains pork and dairy) • 6

Queso Añejo Mashed Potatoes

Mashed Yukon potatoes, aged Cotija cheese (contains dairy) • 6

Fried Plantains

With crema and Cotija cheese (contains dairy) • 6

Arroz con Plantains

White rice studded with plantains and cilantro • 6

Roasted Cauliflower

Creamy tomatillo sauce, melted Chihuahua cheese (contains dairy) • 6

For your convenience, an 18% Gratuity will be add to parties of 6 or more.