



# STARTERS

**Chips & Salsa** Smoky chipotle, herby salsa verde • 5

**Chipotle Chicken Flautas** Crispy chipotle chicken tortilla flautas, roasted tomatillo-avocado salsa, crema, Cotija cheese, fresh herbs (contains dairy, gluten) • 14

**Queso Fundido** Queso Chihuahua melted with roasted poblanos and caramelized onions, warm corn tortillas (contains dairy) • 13 *add Gunthorp Farms Chorizo* • +2

**Guacamole & Chips** Paired with smoky chipotle, and herby salsa\*

♦ **Verde** • Roasted poblanos, roasted tomatillo, toasted pepitas, cilantro and onions (contains seeds) • 12 \*

♦ **Bacon** • Nueske bacon, tomatillos, toasted pepitas, cilantro and onions (contains seeds) • 12 \*

♦ **Mango** • Fresh mango, tangy-spicy Tajin, cilantro and onions • 12

## SALADS

**Taquería Ensalada** Arcadian lettuce, poblano rajas, carrot, radish, avocado, crunchy tortilla strips, Cotija cheese, avocado-lime vinaigrette (contains dairy) • 10

**Add a protein to your ensalada**

Grilled chicken breast +8  
Mojo garlic grilled shrimp +12  
Creekstone Natural carne asada\* +10

## TACOS

*Served with warm corn tortillas for making soft tacos*

**Grilled Chipotle Chicken Tacos**

Grilled chicken in tangy chipotle sauce, caramelized red onions, black bean refritos with queso fresco, guacamole, chipotle salsa (contains dairy, pork) • 20

**Garlicky Mushroom & Eggplant Tacos**

Roasted portobello mushrooms & eggplant in slow-cooked garlic-mezcal mojo, goat cheese, garlicky red bean refritos with poblano rajas, and chipotle salsa (contains dairy) • 19

**Carne Asada Tacos\***

Grilled steak, poblano rajas, black bean refritos with queso fresco, salsa verde, guacamole (contains pork, dairy) • 24

## ENTREES

**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) • 31

**Carne Asada\*** Garlic and red chile-marinated Creekstone Natural Black Angus steak, black bean refritos with queso fresco, caramelized plantains with crema and Cotija cheese, tomatillo salsa, warm corn tortillas (contains dairy, pork) • 38 *Add mojo garlic grilled shrimp to your steak* • +12

**Red Chile Chicken Enchiladas** Just-made corn tortillas, chipotle chicken filling, guajillo chile sauce, Queso Chihuahua, crispy onions, black bean refritos (contains pork, dairy, gluten) • 24

**Cochinita Pibil** Achiote-marinated, slow-roasted tender pork, black beans, poblano rajas, pickled red onions, habanero salsa (contains pork) • 25

**Oaxacan Green Mole Grilled Snapper** Herby (cilantro, epazote, parsley) grilled snapper, Oaxacan green mole (tomatillo, herbs), white beans, plantain rice, spicy salad greens, warm corn tortillas • 34

**Carnitas** Slow-cooked pork shoulder with garlic and lime, black bean refritos with queso fresco, guacamole, pickled red onions, salsa verde, warm corn tortillas (contains dairy) • 24

## DESSERTS

**Cuatro Leches** *Sponge cake soaked with four milks topped whipped cream, toasted coconut, fresh blackberries, and lime zest* (contains gluten, dairy, seeds) • 9

**Mexican Vanilla Soft Serve** (contains dairy) • 7

**Ancho Chile Chocolate Soft Serve** (contains dairy) • 7

**Garlicky Red Bean Refritos** Creamy garlic and chipotle mashed red beans • 7

**Fried Plantains** with crema and Cotija cheese (contains dairy) • 7

**Arroz con Plantains** White rice studded with plantains and cilantro • 7

\*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.

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

## MARGARITAS

**Piña Loca** • Ginger pineapple juice, Illegal espadín mezcal, Ancho Reyes chile liqueur, black ant salt rim • 16

**Frida** • Casa Dragones blanco tequila, rose petal liqueur, lemon juice, pomegranate cordial, served with a rose petal salt rim • 25

**La Cava Avocado** • Arette blanco tequila, melon liqueur, fresh avocado and lime juice, hibiscus salt rim, served frozen • 15

**Play with Fire** • Fresh lime juice, agave nectar, cucumber-jalapeño juice, hibiscus salt rim. Your Choice of Ojo De Tigre mezcal or Tromba blanco tequila • 17

**Topolo** • Teremana reposado tequila, orange liqueur, housemade limonada, shaken table side • 17

**Blood Orange** • Tromba blanco tequila, orange liqueur, blood orange purée, hint of rum and vanilla with Tajin chile powder rim • 16

**La Bandera** • Volcán blanco tequila, prickly pear purée, orange liqueur, lemon juice, lime foam • 16

**Viuda Negra** • Ambhar blanco tequila, jalapeño, lime juice, agave nectar and blackberry purée with black ant salt rim • 18

**Sparkling Margarita** • Arette blanco tequila, freshly squeezed lime juice, orange liqueur, topped with Sparkling Torre Oria Cava • 14

## COCKTAILS

**Elote Old Fashioned** • Abasolo ancestral corn whiskey, Nixta elote liqueur, orange bitters • 16

**Cocina Gin & Tonic** • Tanqueray gin, elderflower liqueur, tonic water, fresh lime juice, cucumber • 16

**Mexican Coffee Negroni** • Gracias a Dios 100% de agave gin, Aperol, sweet vermouthe, Barking Irons applejack and coffee liqueur • 16

## BEERS

### DRAFT

**Dos Equis** • Amber (4.7% ABV) México • 9

**Tecate** • Light (3.9% ABV) México • 8

**Modelo Negra** • Amber lager (5.3% ABV) México • 9

**Blue Moon** • Wheat Beer (5.4% ABV) Colorado • 9.50

**Dos Equis** • Lager (4.5% ABV) Mexico • 9

**D9 Hakuna Matata** • Tropical IPA (6.5% ABV) Lake Norman, NC • 9.50

**Seasonal** • Ask server / bartender • 6

### BOTTLES

Tulum Craft • 10 Michelob Ultra • 8

Tecate • 8 Estrella De Jalisco • 9

Corona • 8 Heineken • 8 Bud Light • 8

Heineken Zero (0% alcohol) • 8

## MEZCAL

Ojo De Tigre espadín blanco • 11

Bozal ensamble blanco • 14

Illegal espadín blanco • 12

Montelobos tobalá blanco • 16

Gracias a Dios espadín reposado • 14

Montelobos espadín blanco • 13

Served with grasshoppers and an orange wedge in a traditional “Veladora”

## TEQUILA FLIGHTS

**Tradicional** • Volcán blanco, Teremana reposado, Ambhar añejo • 23

**Premium** • Casa Dragones blanco, Clase Azul reposado, Santanera blend extra añejo • 37

**Mezcal** • Bozal ensamble, ilegal espadín, Montelobos tobalá • 20

## TEQUILA

### Blanco

Arette blanco • 11

Volcán blanco • 14

Casa Dragones blanco • 19

Ambhar blanco • 14

Tromba blanco • 12

Santanera blanco • 27

Teremana blanco • 13

### Añejo

Ambhar añejo • 17

Riazul añejo • 18

Tromba añejo • 14

### Specialty

Santanera blend extra añejo • 32

Casa Dragones joven • 35

Herradura extra añejo • 61

Casa Dragones blend añejo • 28

### Reposado

Clase Azul reposado • 30

Teremana reposado • 15

Tromba reposado • 13

El Tesoro reposado • 16

## SANGRIA

**Red Sangria** • Hibiscus flower tea, Malbec red wine, orange liqueur, housemade limonada • 12

## SPARKLING WINE

**Torre Oria** • Cava - Spain • 8 / 31

**Moët Brut** • Champagne - France • 82

**Ruffino** • Prosecco - Italy • Split 14

## WHITE WINE

**The Withers Rosé** • Rosé Blend - CA • 10 / 38

**Kim Crawford** • Sauvignon Blanc - New Zealand • 11 / 49

**The Snitch “Prisoner”** • Chardonnay - CA • 13 / 35

**Lavis** • Pinot Grigio - Italy • 9 / 35

**Blindfold “Prisoner”** • Blend - CA • 55

## RED WINE

**Arieno** • Tempranillo - Spain • 9 / 35

**Cuttings “Prisoner”** • Cabernet Sauvignon - CA • 66

**Meiomi** • Pinot Noir - CA • 12 / 52

**Black Cabra** • Malbec - Argentina • 9 / 37

**Saldo “Prisoner”** • Zinfandel - CA • 49

**Marqués de Riscal “Gran Reserva”** • Blend - Spain • 77

**Black Cabra** • Merlot - Argentina • 9 / 37

**Simi** • Cabernet Sauvignon - CA • 13 / 52

## BEVERAGES

**Agua de jamaica** • Tangy hibiscus flower tea (no refills) • 5

**Fiesta Mexicana iced tea** • Black tea flavored with mango, melon and papaya • 4

**Acqua Panna** • Natural spring water (500ml/1 L) • 4 / 6

**Topo Chico** • Sparkling water (355ml) • 4

**S.Pellegrino** • Sparkling water (1 L) • 6

**Coca-Cola • Diet Coke • Coke Zero • Sprite** • 4

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