TORTAS

Mexican griddle-baked sandwiches

*add a side of salsa* 50¢

**PEPITO** braised beef short ribs, Chihuahua cheese, pickled jalapeños with cilantro crema, black bean spread and arugula 8.95

**CHIPOTLE CHICKEN** roasted chicken breast, Chihuahua cheese, poblano rajas with a chipotle-black bean spread, cilantro crema, avocado and arugula 8.95

**CUBANA** smoked pork loin, bacon, Chihuahua cheese with black bean spread, cilantro crema, chipotle mustard and avocado 8.95

**COCHINITA PIBIL** slow-braised pulled pork, pickled red onions, black bean spread with roasted habanero salsa 8.95

**ROASTED GARLIC MUSHROOM** cremini, shiitake, and oyster mushrooms in a chipotle garlic mojo, poblano rajas with goat cheese, black bean spread and arugula 7.95

**SMOKY GARLIC SHRIMP** seared shrimp in chipotle garlic mojo, poblano rajas with goat cheese, black bean spread and arugula 8.95

**MILANESA** crispy-crunchy chicken breast, Chihuahua cheese, pickled jalapeños with black beans, cilantro crema and avocado-tomatillo salsa 8.95

**CHORIQUESO** house-made pork chorizo, poblano rajas, Chihuahua cheese, avocado 7.95

**QUESO** melted Chihuahua cheese and cilantro crema 4.95

**QUESO VERDE** melted Chihuahua cheese, arugula and avocado-tomatillo salsa 5.95

**QUESO & JAMÓN** smoky pork loin with melted Chihuahua cheese, chipotle en adobo and cilantro crema 6.95

CAZUELAS

Mexican meals in a bowl

**CHIPOTLE PORK TINGA BOWL** slow-braised pork and house-made chorizo, pozole corn, roasted onion with tomato chipotle sauce, queso fresco, avocado and cilantro served over rice 7.95

**RED CHILE BEEF SHORT RIB BOWL** braised beef short-rib, shiitake mushrooms, zucchini, onion with red chile sauce, arugula and queso Cotija served over rice 7.95

**SHRIMP VERACRUZANA BOWL** seared shrimp, piquillo pepper, roasted onion, and zucchini with garlic tomato sauce, capers, olives, pickled jalapeños and cilantro served over rice 8.95

**CHILE VERDE CHICKEN BOWL** roasted chicken, fresh spinach, zucchini, roasted onion, poblano chile with creamy tomatillo sauce, arugula and cilantro served over rice 7.95

CÁLDOS

Traditional Mexican inspired soups finished to order with classic garnishes

**RED CHILE CALDO** rich chicken broth with mild red chiles, roasted onion, shiitake mushroom, pozole corn, arugula and avocado

*Queso fresco* 5.95

*Chipotle chicken* 6.95

*Braised beef short rib* 6.95

**GREEN CHILE CALDO** rich chicken broth with poblano chiles and tomatillos, green onions, zucchini, spinach masa dumplings, arugula and avocado

*Queso fresco* 5.95

*Pork carnitas* 6.95

*Shrimp* 7.95

*tax not included*
**BREAKFAST**

**AGUAS FRESCAS** Classic Lime, Mango Lime, Raspberry Prickly Pear and rotating specials 2.50

**ICED TEA** 1.95

**FRESH-SQUEEZED ORANGE JUICE** 2.50

**SALTED CARAMEL HOT CHOCOLATE** 2.50

**FRONTERA COFFEE & ESPRESSO**
- 12 oz 1.75
- 16 oz 1.85

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**GUACAMOLE BAR** served with tortilla chips

**CLASSIC** 3.95

**DELUXE** (all toppings) 4.95

*Guacamole Toppings*
- Smoked bacon
- Spicy roasted peppers
- Toasted pepitas
- Queso Cotija-fresco mix
- Sun-dried tomatoes

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**SALADS**

**TAQUERIA SALAD** romaine, arugula, poblano rajas, carrots, radishes, tortilla strips, queso Cotija, avocado and avocado lime dressing 6.95

- Chipotle chicken or crispy chicken 7.95
- Smoked pork or cochinita pibil 8.50
- Chipotle shrimp 8.95

**SIDE SALAD** romaine, arugula, radishes, roasted poblanos, roasted onions, avocado lime dressing, queso Cotija 3.95

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**GUACAMOLE BAR** served with tortilla chips

**CLASSIC** 3.95

**DELUXE** (all toppings) 4.95

*Guacamole Toppings*
- Smoked bacon
- Spicy roasted peppers
- Toasted pepitas
- Queso Cotija-fresco mix
- Sun-dried tomatoes

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**SIDES**

**SALSA & CHIPS** just-fried tortilla chips with Frontera smoky Chipotle and Tomatillo Cilantro salsas 2.95

**SMALL SIDE OF GUACAMOLE** 1.95

**SIDE OF SALSA** 50¢

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**BEVERAGES**

**MOLLETES** warm Mexican flatbreads

**BACON & QUESO** smoked bacon, melted Chihuahua cheese with chipotle black bean spread topped with queso Cotija and cilantro 5.95

**SMOKED PORK** thin-sliced pork loin, melted Chihuahua cheese with chipotle-fig spread topped with queso Cotija and cilantro 5.95

**TRES QUESO** melted Chihuahua and creamy goat cheese with chipotle-garlic mojo topped with queso Cotija, sun-dried tomato, poblano rajas and cilantro 4.95

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**TORTAS** Mexican griddle-baked sandwiches

- **EGG & BACON** smoky bacon with scrambled eggs, chipotle black bean spread, Chihuahua cheese, queso Cotija and avocado 6.95
- **EGG & CHORIZO** pork chorizo and scrambled eggs with poblano rajas, Chihuahua cheese, queso Cotija and avocado 6.95
- **EGG & RAJAS** poblano rajas with scrambled eggs, melted Chihuahua cheese, avocado and queso Cotija 6.95
- **QUESO & JAM** queso fresco with melted butter and fig jam spread 4.95

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**CAZUELAS** Mexican egg skillets

**EGG & MUSHROOM** scrambled eggs, and cremini mushrooms in chipotle garlic mojo, with poblano rajas, goat cheese, black beans, tomatillo sauce, cilantro and red onion 6.95

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**Beverages**

**AGUAS FRESCAS** Classic Lime, Mango Lime, Raspberry Prickly Pear and rotating specials 2.50

**ICED TEA** 1.95

**FRESH-SQUEEZED ORANGE JUICE** 2.50

**SALTED CARAMEL HOT CHOCOLATE** 2.50

**FRONTERA COFFEE & ESPRESSO**
- 12 oz 1.75
- 16 oz 1.85

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**Yogurt Bar** Greek-style Plain yogurt

**WITH HONEY OR CAJETA** 3.95

**FULLY DRESSED** (all toppings) 4.95

*Yogurt Toppings* 40¢ each
- Honey
- Cajeta Caramel
- Frontera Granola
- Seasonal Fruits
- Fruit Compotes

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**tax not included**