



**LUNCH IN 60<sub>MIN</sub> | \$32 P/P**

**APPETIZERS (CHOOSE ONE)**

**FRONTERA CEVICHE**

Pacific albacore, lime, tomato, olives, cilantro, green chile, on toastaditas

**BAYLESS GARDEN SALAD**

Artisan greens grilled garlic chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons

**OUR FAMOUS TORTILLA SOUP**

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips

**ENTREES (CHOOSE ONE)**

**BAJA FISH FOR TACOS**

Lake Superior walleye, creamy cabbage "slaw," pickled red onions, árbol chile salsa, crema, black beans, handmade tortillas of organic heirloom corn from Mexico for making tacos

**CRISPY CARNITAS FOR TACOS**

Gunthorp Farms pasture-raised pork carnitas. Served with handmade tortillas of organic heirloom corn from Mexico, black beans, salsa verde, guacamole

**TAMAL DE CAMOTE BLANCO**

White sweet potato tamal (*infused with herbs & flowers*), Graciela's sister's Oaxacan green mole, grilled local hen of the woods mushrooms, braised chayote, crispy potatoes

**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 **Additional \$6**

**DESSERT (CHOOSE ONE)**

**CLASSIC FLAN**

Classic Mexican caramel custard with pecan polvorones

**CHOCOLATE PECAN PIE**

Cousin of Frontera's classic, with Kahlúa whipped cream & Mexican chocolate sauce

**BLACK & WHITE DE TRES LECHES**

Tender cake doused with three milks (sweetened condensed, evaporated, whole), dark chocolate sorbet, torched meringue, cocoa-graham cracker crumble

**In an effort to become a more equitable restaurant,  
a 20% service charge will be added to each check.**