

TORTAS



BY RICK BAYLESS

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

CALDOS

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

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**

GUACAMOLE BAR

served with tortilla chips

CLASSIC **3.95**

DELUXE (all toppings) **4.95**

Guacamole Toppings **40¢ each**

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

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¢**

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**

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**

BREAKFAST

Tortas Mexican griddle-baked sandwiches

add a side of salsa **50¢**

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**

Cazuelas Mexican egg skillet

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**

EGG & CHORIZO scrambled eggs and pork chorizo with roasted potatoes, poblano rajas, black beans, tomatillo sauce, cilantro and red onion **6.95**

EGG & BACON scrambled eggs and bacon with chipotle en adobo, roasted onions, black beans, avocado, roasted tomato sauce, Chihuahua cheese, cilantro and red onion **6.95**

Yogurt Bar Greek-style Plain yogurt

WITH HONEY OR CAJETA **3.95**

FULLY DRESSED (all toppings) **4.95**

Yogurt Toppings **40¢ each**

- Honey
- Seasonal Fruits
- Cajeta Caramel
- Fruit Compotes
- Frontera Granola