

18 Lowes Dr Tilton, NH 03276

www.FronteraRestaurant.com

TOP SHELF GUACAMOLE 13 10 Oz 7 QUESO DIP 14 Oz 9

A blend of creamy cheeses melted dip and roasted green chiles, garnished with cilantro and tomatoes Add Chorizo +2 Add Beans +2

ULTIMATE CEVICHE

Scallops, shrimp and tilapia marinated in citrus juices mixed with tomatoes, onions, cilantro, jalapeños and avocados. Drizzle with olive oil.

BORDER NACHOS

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Not your lazy nachos!!

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, guacamole, sour cream, chicken or ground beef. Upgrade to steak +5 or grilled chicken + 3

CORN ON THE COB

Two poblano crema corn on the cob (Delicious!)

A-LO'S TORTILLA SOUP

Tender chunks of grilled chicken with avocados, chives and cheese. Topped with crispy tortilla strips.

COLORADO CHICKEN SALAD

Wood grilled chicken, mixed greens, sugar roasted pecans, dried cranberries, roasted corn, cilantro vinaigrette, tortilla chips and avocado slices.

SOUTHWESTERN CAESAR SALAD

A new spicy twist with romaine, corn, tomatoes, cotija cheese and chicken milanesa, tossed in chipotleranch dressing. Substitute Shrimp 17

FIESTA TACO SALAD

Large crispy flour tortilla shell filled with seasoned ground beef, romaine, corn, tomatoes, black olives, mixed cheese, garnished with pico de gallo, guacamole and sour cream.

FRONTERA CHOPPED SALAD

Romaine, chopped tomatoes, sweet onion, avocado, corn, garbanzo beans, cucumbers, roasted red peppers and cotija cheese, and chipotle ranch dressing. Add Salmon 6 Steak or shrimp 4 Chicken 4



Add citrus chipotle slaw +2

GRILLED CHICKEN

With wood grilled marinated chicken breast and mixed cheeses, garnished with lettuce, pico de gallo, guacamole and sour cream. 16 STEAK

With wood grilled marinated skirt steak and mixed cheese, garnished with lettuce, pico de gallo, guacamole and sour cream.

PORK CARNITAS

Quesadilla made with pork carnitas, mixed mexican cheeses, pico de gallo, guacamole sour cream and letucce.

MANGO CLUB

Mix cheeses, grilled chicken, caramelized onions, mango relish, (Onions, red and green bell peppers, cilantro and mango) apple wood smoked, bacon avocados, served with lettuce, pico de gallo and poblano salsa. 16

BIRRIA QUESADILLA Grandmother special recipe !

Quesadilla made with juicy and tender shredded beef braised in adobo, stuffed with shredded cheese then grilled to a slight crispy perfection. Served with a delicious side of rich consome for dipping with a side of cilantro and onions.

Before placing your order, please inform your server if a person in your party has a food allergy. *Items may cooked to order. NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

QUESO FUNDIDO

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Iron cast Oaxaca cheese casserole with your choice of chorizo sausage or portobello, garnished with cilantro and tomatoes.

PHILLY ROLLS

14 Carne Asada, onions, peppers and mixed cheeses rolled in egg roll wrap. Served w/cilantro crema dip, on a bed of lettuce and pico de gallo.

BUFFALO WINGS

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Sweet and spicy sour hot wings served with a ranch dressing and your choice of regular or boneless

RAJA TAQUITOS

Four corn tortillas stuffed with roasted poblano peppers, onions, and crispy potatoes sauteed in a parmesan cream sauce topped with pico de gallo.

Served with cabbage and cilantro crema.

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SOUTH THE BOR 5 FEATURES Add citrus chipotle slaw +2

POLLO BORRACHO

Grilled chicken breast sautéed with mushrooms, pecans and olive oil. Served on a bed of Tequila 1800 cilantro crema sauce., sprinkled with cotija cheese and cilantro. Served with rice, charro beans, lettuce, avocado slices and pico de gallo. Delicious with flour or corn tortillas. (Combine Pollo Borracho/ Pollo Pimiento +2)

SHRIMP EMBOSCADA

Bacon wrapped shrimp grilled to perfection on a hot skillet over sautéed vegetables covered with melted Oaxaca Cheese. Drizzled with roasted poblano crema sauce and served with rice, charro beans, and cilantro.

CARNE ASADA

El Patron's favorite. Thin of skirt steak charbroiled and garnished with green onions, pico de gallo, lettuce and guacamole . Served with rice, charro beans and a roasted jalapeno pepper.

CAMARONES 1800.

Jumbo shrimp sautéed with mushrooms, pecans and olive oil. Served on a bed of tequila 1800 cilantro crema sauce, served with rice and charro beans.

PESCADO VERACRUZANO.

Grilled blackened tilapia fish topped with a roasted mediterraneo salsa. Served with sautéed vegetables, pico de gallo and white rice.

POLLO PIMIENTO

22 Grilled chicken breast tossed with sautéed onions and a creamy tomato - red pepeer sauce. Topped with roasted red pepper slices, sprinkled with cotija cheese and cilantro. served with Spanish rice, charro beans, lettuce and pico (Combine Pollo Pimiento/ Pollo Borracho +2) de gallo. Delicious with flour or corn tortillas.

SQUARE KNOT SALMON

Achiote and lemon seared salmon with roasted pineapple, sautéed vegetables, pico de gallo and white rice

PORK CARNITAS

Braised pork served with guacamole, lettuce, pico de gallo, pickled onions, flour tortillas, charro beans and rice.

GORDITO FAJITA BURRITO

Large 12 inch, soft flour tortilla stuffed with rice, beans, grilled onions, green peppers and choice of fajita-style steak, chicken, or pork carnita. Upgrade shrimp* (+3). Topped with burrito sauce and garnished with pico de gallo, sour cream, guacamole and melted cheddar cheese.

WET BURRITO

Large 12 inch, soft flour tortilla stuffed with grilled shrimp and grilled chicken, Spanish rice and queso. Everything inside the burrito. Smothered with more queso, garnished with lettuce, avocado slices and pico de gallo.

EXPRESSO BURRITO

Pork carnitas, rice, beans, and cheese wrapped in a flour tortilla smothered enchilada style. Topped with guacamole, tomatoes, onions and cotija cheese.

DELUXE BURRITO

Your choice of chicken or beef, filled with rice and beans in a flour tortilla. Topped with melted cheese, lettuce, guacamole, sour cream tomatoes and onions.

Pollo Asado Burrito

Large flour tortilla stuffed with grilled chicken, fresh vegetables, mushrooms, and black beans. Topped with our house tomatillo sauce, pico de gallo and sour cream.

Make your own Combination ENCHLADA",1 TACO Add 2 Extra for shrimp items -Served with Rice, BEANS- Add citrus chipotle slaw +2

* PEPERJACK ENCHILADA, QUESABRIRRIA, OR BIRRIA TACOS ARE NOT INCLUDED IN THIS COMBO



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Grandmother special recipe !

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All taco platters comes wit two tacos on a hand stretch yellow corn tortilla. Served with red rice and your choice of

charro, refried or black beans TACOS DE BIRRIA (QUESARITO)

Three tacos made with juicy and tender shredded beef braised in an adobo and cheese stuffed on corn tortillas, then grilled to a slight crispy perfection. Topped with cilantro and onion. With a delicious side of rich consome for dipping.

(MIX AND MATCH ANY TACO PLATTER BELOW +2)

WORLD BEST TACOS

Two large corn tortillas, filled with fine skirt steak, mix cabbage, caramelized onions, topped with mango salsa and cotija cheese.

STREET TACOS

Tortilla covered with melted Jack cheese, caramelized onions, shredded cabbage, grilled chicken, cotija cheese and pico de gallo.

GRINGO BEEF TACOS

Crispy corn shells, seasoned ground beef, lettuce , mixed cheeses , touch of sour cream and tomatoes.	15
PORK CARNITAS TACOS	15
Braised pork, melted Jack Cheese, caramelized onions, shredded cabbage, pico de gallo and queso fresco.	
Marco Polo	17

Bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, mix cabbage, pico de gallo and roasted chipotle crema.

Emilio's Calamari Tacos

Tortillas cove	red with melted Jack	Ch <mark>eese, caramelize</mark>	ed onions, crisp	<mark>oy calama</mark> ri, mixed ca	bbage, pico de gallo and
Cholula garlic	crema.				

SHORT RIB KOREAN TACOS

Two yellow tortilla tacos filled with skirt steak, marinated in a soy sauce ginger and topped with mix cabbage and pico de gallo.

FRENCH TACOS

Tortilla covered with melted cheese, caramelized onions, chorizo sausage, skirt steak, smoked onion sauce, mix cabbage, pico de gallo and shredded cheese.

MILANESA CHICKEN TACOS

Hand battered fried chicken, melted cheeses, caramelized onions, roasted poblano crema, pico de gallo, queso fresco and mixed cabbage.

TACOS AL PASTOR

Melted Jack cheese, caramelized onions, mixed cabbage, braised pork, pineapple, pico de gallo and Mexican crema.

TACO VERACRUZANO

Blackened tilapia, poblano crema, mix cabbage and topped with a roasted mediterraneo salsa.

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BAJA FISH TACOS

Two flour tortillas filled with lightly fried tilapia, mix cabbage, pico de gallo and our Baja cream sauce.



All enchiladas are served with rice, choice of beans Add citrus chipotle slaw +2

ENCHILADAS SONOMA

Two flour tortillas filled with cheddar cheese, grilled chicken and spinach. Topped with a creamy chardonnay cilantro pecan sauce, tomatoes and cilantro.

ENCHILADAS SUIZAS

Two corn tortillas rolled and stuffed with chicken and cheese. Topped with melted Monterrey Jack cheese, tomatillo sauce and sour cream, cilantro and tomatoes.

ENCHILADAS CON MOLE

2 chicken enchiladas topped with our rich apple mole sauce, and sesame seeds.

The department of public health advises that consuming undercooked meats, poultry, eggs, or seafood may increase your risk of foodborne illness. Please inform your server if a person has a food allergies.

roasted corn and cilantro crema, add chicken or seasoned ground beef +2

SHRIMP ENCHILADAS Two flour tortillas sautéed shrimp with sun dried tomatoes, chives on a cream sauce. Topped with tomatillo sauce, Oaxaca cheese drizzled with cilantro crema and tomatoes.

PEPPERJACK ENCHILADAS 18

ULTIMATE CHEESE ENCHILADAS Two corn tortillas topped with cheese, onions, black olives,

Grilled chicken fajita, sautéed bell peppers, onions and pepper jack cheese wrapped in a flour tortilla accompanied with a zesty poblano sauce, rice and beans.

JM Design 2023



Fajitas are served with onions, green peppers , charro bear	
lettuce, red rice, pico de galllo, sour cream, guacamole, shrec	lded
cheese and warmed homemade Flour tortillas.	
TORERO STEAK	24
A giant portion of wood grilled marinated skirt steak	
MATADOR CHICKEN	22
A giant portion of wood grilled marinated chicken breast	
CRIMINAL COMBO	24
Pick TWO of your favorites to Duel it out – Steak, Chicken	
Or Vegetable. Add shrimp +2	
Or vegetable. Add shiring +2	
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VEGETARIAN FAJITAS	
Sautéed spinach, fresh diced tomatoes with Portobello mushro	oms,
corn, carrots, broccoli and cauliflower.	
FAJITAS TEXANAS	26
(Chicken, Steak and Shrimp).	
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FAJITAS HAWAIIANAS	24
Tender sliced chicken, peppers, onions, and pineapple	5
relish sauce.	
LEMON GARLIC SALMON FAJITAS	24
Fresh tender salmon, cooked with olive oil, peppers,	
onions.	
SHRIMP FAJITAS	23
SHRIMF I AJITAS	
Tender seasoned shrimp cooked in a skillet with plent	y of
peppers and onions.	
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CHIMICHANGA	
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CHIMICHANGA DELUXE

Chicken or Beef. Topped with queso dip, Served with lettuce, sour cream, guacamole, tomato, cilantro, pico de gallo, rice and beans.

CARNE ÁSADA CHIMICHANGA

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Stuffed with skirt steak, roasted corn, caramelized onions, roasted pimiento pepper and queso fresco. Topped with a roasted poblano cream sauce, guacamole, sour cream, pico de gallo, cilantro, rice and beans.

SEAFOOD CHIMICHANGA

Filled with sauteed shrimp, scallops, tilapia, mushrooms, onions, peppers, celery and cheese. Topped with a seafood guajillo sauce and sour cream.

TACO TUESDAY TWO GRINGO TACOS \$10.00

GROUND BEEF OR SHREDDED CHICKEN Crispy corn shells or flour tortillas, lettuce, mixed cheeses, sour cream and tomatoes. Served with Spanish rice and charro beans

BOWLS

White rice bowl topped with black beans, guacamole, sour cream, corn, pickled onions, grilled onions, mixed bell peppers, lettuce, queso fresco and cilantro. 13

CHOOSE YOUR OWN PROTEIN :

•	GRILLED CHICKEN	+5
•	GRILLED STEAK	+5
•	GRILLED SHRIMP	+5
•	SALMON	+7
•	CARNITAS	+5
•	ROASTED VEGETABLES	+5
•	TILAPIA	+7

KIDS EAT FREE

(1 kid per adult entry)

MEAT FREE

BOMBAY CHIMICHANGA

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Stuffed w/spinach, roasted corn, green peppers, roasted jalapeños, carrots and queso fresco. Served with rice, black beans, guacamole, sour cream and topped with a creamy chardonnay cilantro pecan sauce, rice and beans

CALIFORNIA QUESADILLA¹⁶

Stuffed w/mixed cheeses, spinach, carrots, broccoli and green peppers. Garnished with lettuce, pico de gallo, sour cream and guacamole.

VEGETARIAN ENCHILADAS

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Flour tortilla, sautéed spinach, zucchini, roasted asparagus carrots, broccoli, cauliflower topped with a tomatillo sauce, Oaxaca cheese, tomatoes and drizzled with cilantro crema.

VEGETARIAN FAJITAS

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Sautéed spinach, fresh diced tomatoes with Portobello mushrooms, corn, carrots, broccoli and cauliflower.

DESSERTS

Tres Leches Cake Vanilla Fried Ice Cream Churros w/ Ice cream Chocolate Mousse Cake FLAN