

Cocktails - Frontera Grill and Topolobampo

Our seasonal cocktails change throughout the year.

Our Seasonal Cocktails

Mango-Basil Mojito: Yucatan D'Aristi rum, fresh mango & lime, basil, organic cane syrup, soda.

The Bitter Truth: Maestro Dobel Diamond tequila, Aperol, Cocchi Americano, fresh-made limonada, homemade orange bitters, rosemary.

Paloma Oaxaquena: Wahaka mezcal (infused with guero chile & coriander), fresh grapefruit, fresh-made limonada, honey, homemade grapefruit bitters.

Rhubarb-Cassis Margarita: Cazadores blanco tequila, Torres orange, Creme de Cassis, rhubarb, fresh lime, jamaica sugar.

Cascabel Margarita: Espolon blanco tequila, Orange Curacao, fresh-made lemonada, homemade lime bitters, Cascabel salt.



Local Spirits, Crafted Cocktails

Koval Organic Vodka "Flor": Koval Vodka, St. Germain, fresh-squeezed grapefruit juice. \$13.00

Templeton Rye "Manhattan": Templeton Rye, Carpano Antica, orange peel, agave nectar. \$13.00

Homemade Gin & Tonic: North Shore gin (IL), housemade tonic, housemade lime-bay birch bitters, Bonal aperitif, fresh lime.

Rum & Ginger: New Holland amber rum (MI), Domaine de Canton ginger liqueur, fresh lime, ginger syrup.



Our Classic Cocktails

Topolo Margarita: Sauza Conmemorativo tequila, Torres orange liqueur, housemade limonada, shaken tableside. \$10.00

Champagne Margarita: Sauza Conmemorativo tequila, Torres, fresh squeezed limonada, sparked with Piper-Heidsieck Brut champagne. \$12.00

Blue Agave Margarita: Cazadores Blanco tequila, Cointreau, fresh lime juice, shaken tableside. \$10.00

Gold Margarita: Sauza Gold tequila, Cazadores blanco tequila, Torres orange steeped with fresh lime juice. \$8.00

Mexican Mojito: Fresh-squeezed lime juice, muddled fresh mint, organic cane syrup, your choice of tequila or rum, splash of soda. \$10.50

Michelada Moderna: Cerveza Pacifico, fresh lime juice, Maraca tantalizing bloody mary mix, smoky chipotle salt. \$7.00

Vampiro Fronterizo: El Milagro Silver tequila, homemade sangrita, spiked with fresh lime juice. \$8.00

Trago Bravo: 100% Blue Agave Silver tequila (Tres Generaciones), with spicy sangrita chaser, serrano chile. \$9.00



Mezcal Cocktails

Mezcal Margarita: Del Maguey Single Village artisanal mescal (Oaxaca), 10-year-old Torres brandy, Peychaud bitters, limonada, shaken tableside. \$11.00

Tamarind Margarita: Fresh tamarind, Wahaka Joven Espadin mezcal, Cointreau, fresh lime, a hint of chipotle. \$11.00

El Elegante: Smooth and silky Fidencio Mezcal, Leopold Bros. orange liqueur, fresh lime juice and evaporated cane juice. \$11.00

Oaxacan Gold: Wahaka Joven Espadin mezcal, wood-grilled pineapple, Mexican vanilla, fresh lime. \$11.00



Beers

Draft Beers: Marisol/Frontera's signature beer brewed by Goose Island-a Belgian style wheat ale brewed with citrus & green coriander. Fruity & creamy with a crisp finish.

Goose Island/Matilda (Chicago) fruity aroma & spicy yeast flavor in a dry, amber colored ale.

Mexican Beer: - Bohemia

- Pacifico
- Dos XX Amber
- Dos XX Lager
- Tecate
- Victoria
- Corona Light

Local Craft Beer: - Metropolitan/Flywheel (Chicago)

- Capital Brewing/Island Wheat Ale (Middleton, WI)
- New Holland/Sundog (Holland, MI)
- Half Acre/Over Ale (Chicago)
- Two Brothers/Cane and Ebel (Chicago)
- Tyrannena/Bitter Woman IPA (Lake Mills, WI)
- Founders/Porter (Grand Rapids, MI)
- Goose Island/Fleur (Chicago)
- Flossmoor Station/IPA (Flossmoor, IL)

Non-alcoholic Beer: - St. Pauli Girl (Germany)

