Cocktails - Frontera Grill and Topolobampo

Our seasonal cocktails change throughout the year.

Our Seasonal Cocktails

Rick 60: Del Maguey Mezcal Vida, green Chartreuse, tamarind, ancho & morita chiles, lime. $12.50

Falling Down: Herradura blanco tequila, Pur Likor Williams Pear, fresh pear & lime, cinnamon agave. $12.50

Coconut-Vanilla Sky: D'Aristi rum, fresh coconut & lime, Mexican vanilla syrup, mint, soda. $12.50

Mystic River: Riverboat rye whiskey, Cocchi Americano Rosa, pomegranate, fresh lime, honey infused with tangerine ginger tea. $12.50

Local Spirits, Crafted Cocktails

Death's Door Vodka “Flor”: Death's Door vodka, St. Germain, fresh-squeezed grapefruit juice.

Riverboat Rye "Manhattan": Riverboat rye whiskey (IN), Carpano Antica, orange peel, agave nectar, housemade orange bitters.

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

Rum & Ginger: Tailwinds "Taildragger" amber rum (IL), Domaine de Canton ginger liqueur, fresh lime, ginger syrup.

Our Classic Cocktails

Jamaica Sangria: '10 Castano Monastrell (Yecla, Spain), jamaica tea, Cointreau, Torres brandy, fresh lime, cinnamon agave nectar, soda.

Topolo Margarita: Herradura añejo tequila, Torres orange liqueur, housemade limonada, shaken tableside.

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

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

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

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

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

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

Xoco Margarita : Cazadores Blanco tequila, Patrón Citronage, fresh lime & cucumber, homemade lime bitters

Splurge Margarita: Riazaul añejo tequila (aged in Cognac barrels), Grand Marnier, Cognac-infused Pineau Des Charantes, fresh lime, gold leaf.

Mezcal Cocktails

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

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

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

Paloma Oaxaqueña : Wahaka mezcal (infused with güero chile & coriander), fresh grapefruit, fresh lime, honey, house grapefruit bitters.

Beers

Draft Beers: 5 Rabbit / “5 Lizard” (IL) creamy & refreshing wheat beer with spicy complexity & a light touch of passionfruit.

Negra Modelo/Vienna-style lager, medium amber body with sweet & delicate flavors. The aroma is sweet with hints of apple.

Mexican Beer: - Bohemia
- Pacifico
- Dos XX Lager
- Tecate
- Victoria
- Modelo Especial

Local Craft Beer: - Walter's Beer/Premium Pilsener (WI)
- 5 Rabbit/5 Vulture (IL)
- Central Waters/Glacial Trail IPA (WI)
- Two Brothers/Cane and Ebel (IL)
- Wild Onion/Hop Slayer Double IPA (IL)
- Tyranena/Rocky's Revenge Brown Ale (WI)
- O'so/Night Train Porter (WI)
- Pipeworks/Rotating Bottles (IL)
- JK Scrumpy's/Hard Cider (MI)
- Lakefront/New Grist Gluten-Free (WI)

Non-Alcoholic Beer: Clausthaler/Germany