

WHERE OUR FOOD COMES FROM

We proudly serve handmade tortillas featuring organic corn from Mexico.

Our goal is to serve you seasonal sustainably raised vegetables, meat & poultry from local artisanal farms, & fish from sustainable fisheries.

VEGETABLES, BEANS The majority come from small local farms:

- Nichols Farm (Marengo, IL)
- Spence Farm (Fairbury, IL)
- Three Sisters Garden (Kankakee, IL)
- Mighty Vine (Rochelle, IL)
- Snug Haven (Belleville, WI)
- City Farm (Chicago)
- Bayless Garden (Chicago)
- Iron Creek (La Porte, IN)

FRUIT The majority comes from farms in Southwestern Michigan:

- Klug Farm (St. Joseph, MI)
- Seedling Farm (South Haven, MI)

PORK, CHICKEN, RABBIT, DUCK, TURKEY

Antibiotic-free and pasture-raised by Gunthorp Farms (La Grange, IN)

GOAT Pasture raised from the Kilgus brothers at Pleasant Meadows Farm (Fairbury, IL)

BEEF Antibiotic-free Prime and Choice Creekstone Natural Black Angus

FISH, SHELLFISH Following the Monterey Bay Aquarium's Seafood Watch guidelines, we source only from sustainable fisheries, often buying directly from fishing families through Sea to Table.

CORN Non-GMO, heirloom corn for our hand-made tortillas comes from Oaxaca, Mexico, grown on family farms and made into masa for us by El Popocatepetl (Chicago)

MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized: Kalona SuperNatural (Kalona, IA)

CHEESE

- Raw milk Jack and Colby from Jersey cows: Samuel Stoltzfus' Meadow Valley (Middlebury, IN)
- Farmstead goat cheeses, Prairie Fruits Farm (Champaign, IL)
- Cheddar, Cedar Grove, (Avoca, WI)

EGGS are from Little Farm on the Prairie (Saunemin, IL)

OLIVE OIL is Baja Precious from northern Baja



Desserts

PILONCILLO CREAM TART

Bavarian cream sweetened with Mexican raw sugar and allspice, flaky pastry, grilled pineapple sorbet, pineapple-lime compote, walnut crumble, torched meringue. 9

DÚO DE FLANES

A duo of caramel custards: Mexican vanilla flan and oat-agave flan with Mexican style honey-nut granola and fresh honey Manila mango. 8.25

MEXICAN CHOCOLATE BROWNIE

Warm, ancho chile-spiced brownie, peanut butter crema, plantain-sour cream ice cream, wood oven-roasted plantains, spicy peanuts, chocolate sauce. 9

FRONTERA'S CHOCOLATE PECAN PIE

with Kahlúa whipped cream. 8.50

SOPA DE FRUTAS

Raspberry sorbet, Cara Cara oranges and frosty blueberries, fresh mint, sparkling Meyer lemon broth. 9

DOS, TRES, CUATRO CAKE

Dos candied nuts, tres leches, cuatro chocolates (chocolate-infused tres leches cake, house-ground chocolate ice cream, chocolate cookies, hot fudge), candied almonds & pecans. 9

HOMEMADE ICE CREAMS

Choose your ice cream: Mexican vanilla bean (with white rum) or Mexican chocolate. Choose your topping: homemade cajeta (goat milk caramel) or bittersweet hot fudge. 8

Coffee, Tea, House-Ground Mexican Chocolate

LA PERLA DE OAXACA FROM INTELLIGENTSIA COFFEE

Direct Trade Mexican beans that deliver a full mouth feel and a deep rich sweetness with notes of raisins, pear and candied oranges. 2.50

PRESS POT "COFFEE WITH A CAUSE"

100% organic Direct Trade beans from Colombia. "Tres Santos" is a custom-built blend from small farms in the Cauca region. These lots combined are complex and exhibit flavors of baked orange, vanilla and red grape. 4.75

RISHI ORGANIC TEA

Matcha-Genmaicha Green, Lemon-Ginger Black, Iron Goddess of Mercy Oolong, Earl Grey, Vanilla Mint Pu-erh, Chamomile Medley, or Hibiscus Berry. 4.75

ESPRESSO/CAPPUCINO

Made from Intelligentsia Black Cat espresso. Single: 3, Double: 4, Cappuccino (double): 4.50

FROTHY MEXICAN HOT CHOCOLATE

House-ground Mexican chocolate steamed with hot milk. 5

CHOCOLATE CAPPUCINO

Intelligentsia Black Cat espresso and house-ground chocolate steamed with hot milk. 5.50

CAFÉ DE OLLA

Sweet coffee, spiced, fruity. 3.75

AFTER DINNER SPECIALTIES

CAFÉ PLAYA

Kahlúa, Milagro añejo tequila, steaming Americano (espresso, hot water), whipped cream, dusting of Mexican chocolate. 9

CAFÉ TACUBA

Milagro blanco tequila, Kahlúa, fresh-brewed Intelligentsia Black Cat espresso and half-and-half, shaken over ice tableside. 11

CHOCOLATE MEZCALERO

Del Maguey crema de mezcäl, steaming house-ground hot chocolate, dash of cinnamon. 9

PERFECT ENDING

Wahaka mezcäl joven espadín, Torres orange liqueur, homemade orange bitters. 12

Dessert Wine & Port

- 2017 Vietti, Moscato D'Asti, Piedmont, Italy 11 gl / 43 750ml btl
- 2008 Dr. Pauly Bergweiler, *Noble House*, Eiswein, Rheinhessen, Germany 15 gl
- NV Niepoort 10-yr Tawny Port, Douro Valley, Portugal 15
- 2001 Niepoort Colheita, Tawny Port, Douro Valley, Portugal 20
- 2004 Warre's LBV Port, Douro Valley, Portugal 12
- 2009 Quinta Do Noval LBV Port, Douro Valley, Portugal 10

FRONTERA GRILL
445 N Clark St
Chicago, Illinois
312.661.1434

Rick & Deann Bayless, proprietors
Jennifer Melendrez, pastry sous
chef
Whitney Burke, general manager

Jill Gubesch, wine director
Adriana Gordillo, manager
Drew Schmidtke, bar manager
Melanie Barrows, assistant general
manager