

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

ALMOND CAKE, ROASTED APPLES

Moist almond cake, salsa of “piñata” apple and jicama, Meyer lemon - buttermilk ice cream, spicy chamoy. 10

DÚO DE FLANES

A duo of caramel custards: one classic Mexican vanilla flan, one with the flavors of mole (ancho chile, peanuts, spices); Oriana’s Asian pears compressed with Ancho Reyes liqueur. 8.25

LIME CHESS TART, SOUR CHERRY COMPOTE

Flaky pastry tart with buttermilk-lime “chess” filling, sour cherry compote, sour cream ice cream. 10

FRONTERA’S CHOCOLATE PECAN PIE

with Kahlúa whipped cream. 8.50

COCONUT PEARLS

Coconut pearls, wood-fired pineapple, lime-mint sorbet, spicy herb drizzle, crunchy coconut alegría. 10

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 TACUBA

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

BARRO Y ORO

Milagro reposado tequila, Cynar, espresso. 12

CHOCOLATE MEZCALERO

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

Dessert Wine & Port

- 2017 Vietti, Moscato D’Asti, Piedmont, Italy 11 gl / 43 750ml btl
- 2014 Brooks Estate Vineyard, LH Riesling, *Tethys*, Eola-Amity Hills, Oregon, 18
- NV Niepoort 10-yr Tawny Port, Douro Valley, Portugal 15
- NV Niepoort, 20-yr Tawny Port, Douro Valley, Portugal 25
- 2004 Warre’s LBV Port, Douro Valley, Portugal 12
- 2009 Quinta Do Noval LBV Port, Douro Valley, Portugal 10

FRONTERA GRILL
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Rick & Deann Bayless, proprietors
Elissa Narow, pastry chef
Jennifer Melendrez, pastry sous
chef
Whitney Burke, general manager

Jill Gubesch, wine director
Tiana Washington, manager
Melanie Barrows, assistant general
manager