

## 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

## PEACH-POBLANO CRISP

Warm local peaches, hint of roasted poblano, crispy oat topping, peach-buttermilk ice cream, candied poblano. 10

## DÚO DE FLANES

A duo of caramel custards: one classic Mexican vanilla flan, one white chocolate-lavender flan with local blueberries and candied pinenuts. 8.25

## RASPBERRY "SUMMER PUDDING"

Buttery brioche filled with rum custard and infused with local berry essence. Pumpkinseed ice cream, fresh berries and plums, pumpkinseed palanqueta. 10

## FRONTERA'S CHOCOLATE PECAN PIE

with Kahlúa whipped cream. 8.50

## SOPA DE FRUTAS

Meyer lemon sorbet, local summer fruit, sparkling "broth" infused with rooftop lemon verbena. 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 mezcal, steaming house-ground hot chocolate, dash of cinnamon. 9

## PERFECT ENDING

Wahaka mezcal 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
- NV Niepoort Colheita, 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  
Adriana Gordillo & Roger Landes, managers  
Melanie Barrows, assistant general manager