

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

LOCAL BERRY SHORTCAKE

Warm black pepper biscuit, local berries, whipped sour cream, cardamom-black pepper drizzle. 10

DÚO DE FLANES

A duo of caramel custards: Mexican vanilla flan and Mexican chocolate flan. Local strawberries, toasted coconut and chocolate ribbons. 8.25

APRICOT NIÑO ENVUELTO

Tender cake rolled around local apricot crema, sweet local cherries poached in white wine and guajillo chile, fluff. 9

FRONTERA'S CHOCOLATE PECAN PIE

with Kahlúa whipped cream. 8.50

SOPA DE FRUTAS

Meyer lemon sorbet, grilled rhubarb and fresh berries, sparkling raspberry-rhubarb "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 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, manager
Melanie Barrows, assistant general manager