

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)
- Organic cheddar, Cedar Grove, (Avoca, WI)

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

OLIVE OIL is Baja Precious from northern Baja



FRONTERA GRILL
445 N Clark St
Chicago, Illinois
312.661.1434

Rick & Deann Bayless, proprietors
Suzanne Imaz, pastry chef
Chris Ripley, pastry sous chef
Whitney Burke, general manager

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

Desserts

LYCHEE, COCONUT, CHERRIES

Lychee-coconut pudding cake, cherry frozen yogurt, lychee tapioca, local cherry salsa. 9

DÚO DE FLANES

A duo of caramel custards: one Mexican vanilla flan, the other pistachio-lemon verbena flan, local raspberry-mezcal salsa, candied pistachios. 8.25

BISCOCHO

Warm shortcake infused with pink peppercorn, first-of-the-season local strawberries scented with honeysuckle syrup, whipped sour crema, candied mint. 10

FRONTERA'S CHOCOLATE PECAN PIE with Kahlúa whipped cream. 8.50

SOPA DE FRUTAS

Mango-chamoy sorbet, coconut-lime "broth," fresh strawberries and honey Manila mangos. 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, Oaxacan Chocolate

FRONTERA BLEND FROM INTELLIGENTSIA COFFEE

Organic Peruvian beans offer a long finish and rich mouth feel, beautifully balanced by dark chocolate notes from Brazilian coffee. 2.50

PRESS POT "COFFEE WITH A CAUSE"

100% organic Direct Trade beans from Brazil. "Agua Preta" is a custom-built blend from three lots in the Carmo de Minas region. It delivers a maple sweetness layered with red grapes and dried apricots. 4.75

CAFÉ DE OLLA

Sweet coffee, spiced, fruity. 3.75

FRESH MINT LEAF TEA

Herbal tea made with handpicked Bayless Garden mint. 5

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

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

FROTHY MEXICAN HOT CHOCOLATE

Oaxacan dark-roast chocolate steamed with hot milk. 5

CHOCOLATE CAPPUCINO

Intelligentsia Black Cat espresso and Oaxacan chocolate steamed with hot milk. 5.50

AFTER DINNER SPECIALTIES

CAFÉ PLAYA

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

CHOCOLATE MEZCALERO

Del Maguey crema de mezcal, steaming Oaxacan hot chocolate, dash of cinnamon. 9

CAFÉ TACUBA

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

PERFECT ENDING

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

Dessert Wines & Ports

- 2016 Vietti Moscato D'Asti, Piedmont, Italy 11 gl / 40 btl
- 2008 Dr. Pauly Bergweiler, "Noble House," Eiswein, Rheinhessen, Germany 20 gl / 60 btl (375ml)
- NV Niepoort 10-yr Tawny Port 15
- 2001 Niepoort Colheita Tawny Port 20
- 2004 Warre's LBV Port 12
- 2009 Quinta Do Noval LBV Port 10

Rick's Favorite After Dinner Tequilas

(See Tequila List For More Selections)

CASA NOBLE AÑEJO

French oak brings powerful aromas of vanilla with hints of butterscotch and a dusty finish that still whispers tequila. 17

LOS NAHUALES MEZCAL AÑEJO

The scent of white lilies and flavor of tropical guanabana fruit downplay the traditional smoke. This aged, delicate mezcal is the beginning of a long love affair. 20

CHINACO NEGRO EXTRA AÑEJO

Caramel and cooked agave speak for themselves. Try the highest end of an authentic classic. Aged 5 years. 45