



La Vista

BY
CHEF RICK BAYLESS

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La Vista is a stunning, transformable space for all events from family style dinners, food cart receptions, brunch buffets, and tasting menus.

Experience vibrant Mexican cuisine perfected by the Frontera Grill and Topolobampo culinary team for over 37 years. Taste dishes from different regions of Mexico featuring the highest quality ingredients, including some grown right on our rooftop and the Bayless home garden. Enjoy exclusive mezcales, craft cocktails, and sommelier curated pairings from our award-winning wine list.

Capacity: 50 Guests

Food & Beverage Minimum: \$2,500

445 N Clark Street, Chicago, IL 60654

Contact Jane at jtrychta@fronteragrill.net to plan your next event!





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FOOD CARTS

Guacamole & Ceviche Cart, Taco & Tortillera Cart, Dessert

2-hour package, \$90 per person + \$50 per hour for on-site tortilla maker

For passed appetizers and oysters, see page 7.

GUACAMOLE BAR

Perfectly ripe mashed Michoacan avocados for each guest to customize to their taste.

Choose five toppings:

Tomatoes	Grilled Onions	Queso Fresco	Chapulines
Poblanos	Seasonal Fruit	Smoky Bacon	King Crab (additional \$5 per person)

CEVICHE

Choose one:

Classic Frontera Ceviche Pacific albacore, lime, tomatoes, olives, cilantro, green chile

Ceviche Verde Hawaiian bigeye tuna, adobo verde (*cilantro, parsley, green chile*), lime, jicama, avocado, cucumber

Spicy Seafood-Mango Coctel Poached Florida pink shrimp, Hudson Valley sea scallops & calamari, mango-habanero salsa, jicama, avocado, lime

TACO CART

Made-to-order heirloom corn tortillas, served with onions, cilantro, black beans, and salsa bar.

Choose four:

Mushroom and Potato Grilled maitake mushrooms, creamy poblano rajas, roasted potato

Camarones a la Mexicana Pan-seared Florida pink shrimp, pico de gallo

Chicken Tinga Grilled Amish chicken, smokey tomato salsa, avocado

Carne Asada Grilled Creekstone skirt steak, black beans

Suadero Street-style slow cooked beef

Barbacoa Slow-cooked red-chile braised Kilgrus goat

Carnitas Crispy Gunthrop Farms pork shoulder

HOUSEMADE DESSERTS

Enquire for custom cake options!

Choose two:

Xoco's Famous Churros

Chocolate-Avocado Mousse in Crispy Cones

Frontera Chocolate Pecan Pie Bars



FRONTERA FAMILY STYLE DINNER

A parade of food featuring all of the Frontera favorites!

\$125 per person, includes chef's choice of housemade dessert.

APPETIZERS *Choose two:*

Frontera Salad Little gem salad, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons

Seasonal Salad Chef's Preparation

Classic Frontera Ceviche Pacific albacore, lime, tomatoes, olives, cilantro, green chile

Ceviche Trio Classic Frontera Ceviche, Ceviche Verde, Spicy Seafood-Mango Coctel (*additional \$5 per person*)

Tamales de Elote Sweet corn tamales, roasted poblano rajas, homemade crema & fresco cheese

Mexico City-Style Quesadilla Crispy corn masa turnovers filled with artisan Jack cheese & epazote, avocado-tomatillo salsa

Smoked Chicken Taquito Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese

Enchiladas Norteñas Heirloom corn tortillas, braised Creekstone Farms beef short rib, roasted tomato-serrano sauce, Samuel's artisan cheese, black beans

ENTREES *Choose three:*

Puebla-Style Enchiladas Homemade corn tortillas, heritage breed chicken, mole poblano, black beans

Enchiladas de Puerco Just-made tortillas, slow-cooked pork filling (*ham hock, grilled onions, sweet potato*), red chile-sweet potato sauce, crispy chicharrón, crispy onions, black beans

Camarones, Coco, Jalapeño Wood-grilled Florida pink shrimp, creamy coconut sauce, jalapeño-white onion rajas, classic white rice, roasted cherry tomatoes

Pollo, Frijoles Negros, Plátano Macho Grilled Amish chicken breast, black bean sauce (*guajillo chile, epazote*), golden plantains, herby chochoyotes (*masa dumplings*), crispy chicken chicharrón

Yuca Tamal, Pasilla-Plantain Sauce Tender yuca tamal, braised greens filling (*grilled onions, black beans, plantains*), rich pasilla chile sauce with plantain, garlic & sweet spices, crema, homemade fresco cheese

Dorado Encacahuatado Red chile-grilled mahimahi, red chile-peanut salsa, yuca al mojo (*slow-cooked garlic, lime, peanut oil*)

Crispy Duck Carnitas Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole

Cochinita Pibil Slow-cooked Gunthorp Farm suckling pig (*marinated in achiote, wrapped in banana leaves*), rich pan juices, beans, green chile rajas, pickled red onions, roasted habanero salsas

Shortrib Mole Negro Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob onions (*additional \$15 per person*)

Oaxacan Carne Asada Red chile-marinated Creekstone Natural Black Angus Prime rib steak, black beans, plantains with homemade crema and cheese, guacamole (*additional \$15 per person*)



TOPOLO TASTING MENU

6-course tasting menu. The Chef will tell the story behind the menu and explain each dish and what inspired it.

\$350 per person

For information on wine and agave pairings, see page 12.

The menu changes every eight weeks and features seasonal ingredients, very similar to our Topolobampo menu.

Below is an example of a recent menu with wine pairings:

<i>Topolobampo</i> DAY OF THE DEAD THE SOUL OF MICHOACÁN	
CAMARÓN, SABOR A SOPA TARASCA	WINE
Grilled jumbo blue prawn, classic sopa tarasca flavors (ancho chile, bayo beans, roasted tomato, avocado, toasted tortilla, epazote).	2020 TABLAS CREEK VINEYARD ESPRESSO DE TABLAS BLANC ADELAIDA DISTRICT, PASO ROBLES, CALIFORNIA
UCHEPO GRATINADO	2020 DOMAINE ALBERT BOXLER EDELZWICKER RÉSERVE ALSACE, FRANCE
TRUCHA, PIPÍAN VERDE	2022 MARGINS WINE NEUTRAL OAK HOTEL, RED BLEND CALIFORNIA
PATO, CARNITAS, MOLE MICHOACANO	2015 CA' DEL MONTE, AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, ITALY
CHONGOS, NIEVE DE CREMA SECA	C. DA SILVA, DALVA 10-YR. TAWNY PORT DOURO VALLEY, PORTUGAL
PASTEL DE ATOLE NEGRO	2017 OLIVARES DULCE MONASTRELL JUMILLA, SPAIN
Black atole pudding cake, calabaza en tacha (red kuri squash cooked in raw sugar), cajeta caramel semifreddo, house-ground chocolate, cocoa tuile.	



RECEPTIONS

OYSTERS SHUCKED TO ORDER

Served with tomatillo-habanero “miñoneta” & smoky chipotle-garlic salsa

\$5 per person + \$75 per hour shucking fee

PASSED APPETIZERS

\$20 per person. Choose three:

Nopales Gem Lettuce Cup

Cactus salad, salsa Mexicana, queso fresco

Chicken Gem Lettuce Cup

Amish grilled chicken breast, spicy chipotle crema, grilled squash

Sopecito Ranchero

Crispy corn masa boat, braised beef, roasted tomato-serrano salsa, avocado, queso fresco

Sopecito de Chorizo

Crispy corn masa boat, homemade chorizo, sweet plantains, black beans, queso fresco

Smoked Chicken Taquito

Crispy smoked chicken, black beans, homemade crema, roasted tomatillo salsa, queso fresco

Mexico City-Style Quesadilla

Crispy corn masa turnovers, artisan Jack cheese, epazote, avocado-tomatillo salsa

Tlayudita del Dia

Rustic Oaxacan tostadas, Chef's choice of toppings

Market Fruit Skewer

Cucumber, jícama, pineapple with Tajín



BRUNCH

2-hour brunch buffet served from our food carts featuring classic Mexican breakfast dishes, coffee, tea, and juice.

\$90 per person, includes the following:

ENTREES

Huevos a la Mexicana

Eggs scrambled with fresh tomatoes, serranos, grilled green onions, cilantro & avocado

Bajío-Style Eggs

Poached eggs in crispy masa boats, black beans, creamy chile poblano sauce, pea shoots & homemade chorizo

Frontera Hot Cakes

Homemade corn pancakes, whipped goat cheese, pecans, maple syrup

SIDES

Assorted Pastries

Red Chile-Glazed Bacon

Handmade Heirloom Corn Tortilla

Traditional Black Beans

Seasonal Fruit

BEVERAGES

Other beverages can be available and charged on consumption.

Dark Matter Coffee From Chiapas, Mexico

Rare Tea Cellars Tea

Orange Juice



BEVERAGES

We offer pairings, bar packages,
or charge on consumption.

Pairings..... 10

Bar Packages..... 11



PAIRINGS

FRONTERA FAMILY STYLE DINNER PAIRINGS

Starting at \$65 per person

Sommelier selected wine pairings based on your menu.
Price may be adjusted if additional menu items are chosen
and how the chef courses them.

TOPOLO TASTING MENU PAIRINGS

\$95 per person, choice of:

WINE

Pairings selected by our award-winning wine director Jill Gubesch.
She's passionate about wines from all over the world including
Mexico's "Napa Valley," the spectacular Valle de Guadalupe.

AGAVE

Mezcal, tequila & sotol offer a dazzling variety of flavors to match our cuisine.
Meticulously chosen by spirits director Julianna Arquilla, our agave pairing is
deliciously eye-opening and one of the most unique experiences our city has to offer.

PERFECT PAIR | WINE & AGAVE

Alternating courses, you have the opportunity to taste the pairing craftsmanship of
both wine director Jill Gubesch and spirits director Julianna Arquilla.



BAR PACKAGES

An extra hour can be requested for
\$30 or \$35 per person or on consumption.

FRONTERA PACKAGE

2-hours, \$65 per person, includes:

COCKTAILS

Frontera Margarita | Milagro blanco tequila, Combier orange liqueur, housemade limonada

Limited Cocktails Made with Community Vodka, J Reiger Gin, and Wild Turkey Bourbon

BEER

Two Mexican Beers

One Rotating Local Craft Beer

WINE

House Red & White Wine

Enquire for upgrade options.

SOFT DRINKS

Housemade Agua Frescas

Mexican Sodas

TOPOLO PACKAGE

2-hours, \$85 per person, includes all of the Frontera Package offerings, along with:

Topolo Margarita | Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada

And your choice of one of the following:

Mezcal Margarita

Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters

Strawberry Habanero Margarita

Real del Valle Blanco Tequila, Fruitful Strawberry, Fresh Lime Juice, Habanero

Paloma Oaxaqueña

Milagro blanco tequila, fresh grapefruit and lime juice, splash of Topo Chico

The Bucktown

Montelobos espadín mezcal, Abasolo whisky, Cocchi Vermouth di Torino, Angostura bitters





EXPERIENCES
&
GIFTS

EXPERIENCES

Enquire for pricing.

Chef Rick Bayless Appearance

Options for meet and greets with Q&A, book signings, and food demonstrations.

Guided Tastings

Our Sommelier or Spirits Director will lead an informative agave or wine tasting. Can be customized to your preferences or level of expertise.

Recipe Demonstrations

Allow our chef to walk you through the art of guacamole, ceviche, or tortilla making. Enjoy the food you make as part of your meal!

Rooftop Garden Tour

Our chef will give tour of our rooftop garden, where we grow ingredients used in our dishes. Maximum 6 guests at a time, subject to seasonality.

GIFTS

Signed Cookbook \$35

Frontera Blend Coffee By Dark Matter \$15

Xoco Bean-to-Cup Hot Chocolate Mix \$9

Frontera T-Shirt \$30

