

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

CAPIROTADA

Classic Mexican Lenten dessert of butter-toasted bread in piloncillo syrup (red wine, raw sugar, cinnamon) with fruit (dates, cranberries, apples, raisins), hazelnuts and peanuts. Añejo cheese natilla, peanut miso ice cream. 10

DÚO DE FLANES

A duo of caramel custards: one classic Mexican vanilla flan, one with the flavors of Oaxacan tejate (cacao, floral rosita de cacao, corn). Candied cacao nibs, Asian pears infused with Brovo chocolate liqueur. 8.25

TARTA TROPICAL

Creamy tart of exotic white sweet potato & toasted coconut, tropical mamey ice cream, fruit salsa (Mexican-grown mango, pineapple & jack fruit). 10

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

COCONUT PEARLS

Coconut pearls, winter citrus-jicama salsa, blood orange sorbet, grapefruit-habanero gelatinas, avocado. 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 reposado tequila, Kahlúa, fresh-brewed Intelligentsia Black Cat espresso and half-and-half, shaken over ice tableside. 12

CARAJILLO DE OLLA

Licor 43, Espolón reposado tequila, espresso, flavors of café de olla. 12

CHOCOLATE PINGUINO

Del Maguey Vida mezcal, CH Dogma Chile Amaro, Xoco Classic Chocolate. 9

Dessert Wine & Port

- 2018 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