

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)

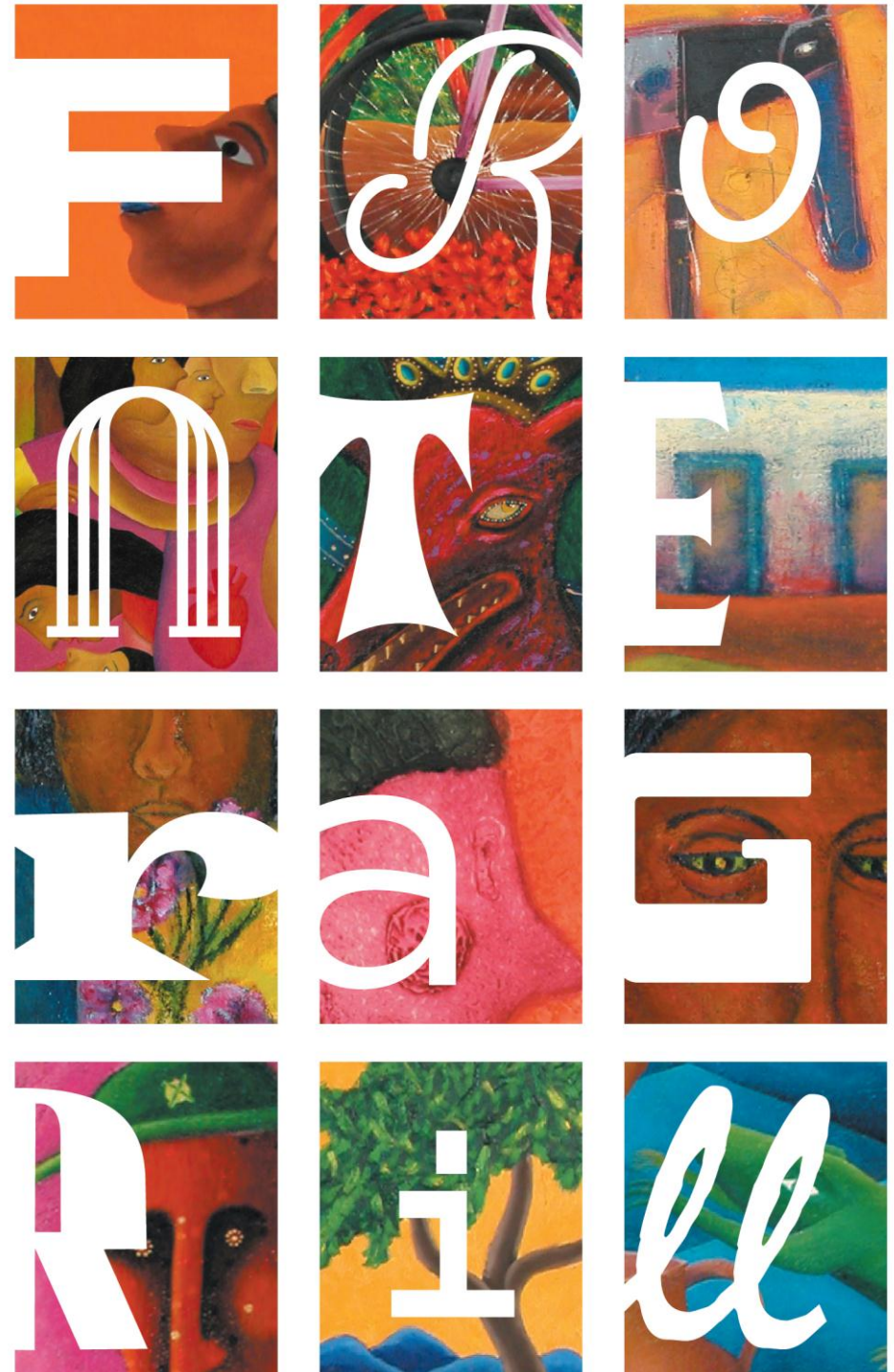
MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized : Kalona SuperNatural (Kalona, IA)

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

MANGO CREAM CAKE

Mango-lime curd, buttery cookie crust, tangy-spicy chamoy glaze. Mango-apricot salsa, chamoy sauce, meringue two ways. 10

DÚO DE FLANES

A duo of caramel custards: one classic Mexican vanilla flan, one roasted cashew flan with mezcal-infused rhubarb and fresh lychee. 8.25

MARQUESITA LAYER CAKE

Butter cake layered with creamy Edam cheese filling, meringue frosting & cajeta caramel drizzle. Chokecherry sauce. 10

FRONTERA'S CHOCOLATE PECAN PIE

with Kahlúa whipped cream. 8.50

COCONUT PEARLS

Coconut pearls, Johndale Farms herby strawberry salsa (strawberries, frosty blueberries, tomatillo, basil, mint, cilantro), blueberry sorbet. 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, Iron Goddess of Mercy Oolong, Tropical Oolong, English Breakfast, Vanilla Mint Pu-erh, Chamomile Medley, or Mango Ginger with Turmeric. 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
Lanie Bayless, spirits director