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, meats & poultry from local 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, IL)
- City Farm (Chicago)
- Big Leaf Garden (Chicago)
- Iron Creek (La Porte, IN)

FRUIT
The majority come from farms in Southwestern Michigan:

- Kug 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 Popocatapetl (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, (Anoka, WI)

EGGS
- Pasture raised from Little Farm on the Prairie (Fairbury, IL)
- From Lodi Farm in Randolph, IL

OLIVE OIL
- Baja Precious from northern Baja

COCKTAILS

SEASONAL

Raspberry Peach Sangria / Tequila Ocho Plata, Michigan raspberries, Famille Brocard Margot Chardonnay, Giffard peche liqueur, fresh lime. 13

Tropical Paradise / Del Maguey Vida mezcal, Huana quanabana liqueur, guava, fresh lime, hint of sparklle. 13

Verdita / Choice of Milagro blanco tequila or Wahaka joven espadin mezcal, housemade verdita (pineapple, cilantro, jalapeño), fresh lime. 12

Spicy Manhattan / FEW bourbon, Montebello mezcal, house-infused árbol chili Cocchi di Torino vermouth. 13

OUR CLASSICS

Splurge Margarita / Don Julio 1942, Grand Marnier 100, fresh lime, agave syrup. 30

Topolo Margarita / Espolón reposado, Royal Comibier, housemade limonada, shaken tableside. 13

Want to use your favorite tequila? Shot price + 3

Champagne Margarita / Milagro blanco, Cointreau, fresh lime, sparked with Taittinger La Francaise champagne. 16

Blue Agave Margarita / Milagro blanco, Cointreau, fresh lime, shaken tableside. 13

Want to use your favorite tequila? Shot price + 3

Fresh Grapefruit Paloma / Milagro blanco tequila, fresh grapefruit, Mexican Squirt, lime, Tajin. 12

Mezzal Margarita / Wahaka joven espadin mezcal, Grand Marnier, Peychaud bitters, housemade limonada. 14

MEXICAN FAVORITES

Modelo Especial / Thirst-quenching. 6
Bohemia / Crisp, slightly hoppy. 6
Pacifico / Light-bodied lager. 6
Dos XX Amber / Nutty, toasty amber. 6
Dos XX Lager / Clean lager, mild hops. 6
Tekate / Light, tangy. 6
Victoria / Malty amber lager. 6
Corona Light / Bright lager. 6

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BRUNCH MENU  JULY-AUGUST 2019
**BRUNCH BEVERAGES**

**EASY LIKE SATURDAY MORNING**
Tequila Ocho plata, fresh-squeezed orange juice. St. Elder liqueur, Jamaica, topped with Vida La Camp cava. 12

**VERDITA**
Choice of Milagro blanco tequila or Wakaka joven expres malz, house-made verdotsa (pineapple, cilantro, jalapeño), fresh lime. 12

**CHUPACABRA**
Milagro blanco tequila, fresh and roasted vegetables (tomatoes, tomatillos, cucumber, celery, garlic, onion), fresh lime, watercress and chipotle. 11

**FRESH-SQUEEZED ORANGE JUICE** 4

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**STARTERS**

**SOPECTOS RANCHEROS**
Crispy corn masa "boats", braised beef shoulder, roasted tomato-serrano sauce, avocado, queso fresco. 8

**FRONTERA CECHE**
Hawaiian Albacore, tomatoes, olives, cilantro, green chile. Crispy tostaditas. 14

**SMOKED CHICKEN TAQUITOS, GUACAMOLE**
Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese. 8

**GAZPACHO FRONTERIZO**
Cool soup of organic, vine-ripened tomatoes, poblano chiles, cucumber, king crab, hardboiled egg, crunchy crooutons. 9

**FRONTERA GUACAMOLE**
Cilantro, lime, green chile, tomato. Just-made tortilla chips. 9

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**ESPECIALITIES**

**FRONTERA HOT CAKES**
Homemade corn pancakes, whipped goat cheese, maple syrup, red chile glazed bacon, two eggs sunny-side up. 14

**GORDITAS DE CHICHARRON**
Crispy masa cakes (infused with crumbled chicharron) filled with scrambled eggs and garnishes. Añejo cheese, salsa roja, arugula salad. 14

**RED POZOLE**
Mexico's classic pork & hominy soup/stew infused with rich red chile. Classic crunchy, aromatic garnishes. 12

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**Sides**

**SPICY BACON**
Red chile-glazed apple smoked bacon. 5

**CLASSIC WHITE RICE**
Gulf style puffed rice. 4

**FRIED SWEET PLANTAINS**
Homemade sour cream, homemade fresh cheese. 6

**JUST-MADE TORTILLA CHIPS & TWO SALSA**
Garlicky three-chile (ascabell, morita, guajillo) & roasted tomatillo with serrano & cilantro. 3

**SLICED FRESH FRUIT OF THE DAY** 7

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**Eggs**

WE ONLY USE EGGS FROM ORGANICALLY-RAISED CHICKENS

**HUEVOS MOTULEROS**
Two fried eggs on crispy tostaditas with roasted tomatoes, country ham, peas, sweet fried plantains, queso fresco & black beans. 14

**HUEVOS RANCHEROS**
Eggs (sunny-side up), roasted tomato sauce, fresh-baked corn tortillas, black beans. Little Gem salad, homemade fresh cheese. 12

**CHILAQUILES CON GUAJILLO**
Quick-simmered tortilla "casserole," red guajillo chile sauce, homemade crema, aged Mexican cheese, sunny-side up egg. Tangy greens. 12

**BAJIO-STYLE EGGS**
Two poached eggs in crispy masa bowl, black beans, creamy chile poblano sauce, pea shoots & homemade chorizo. 13

**GUNKTOP HAM AND EGGS**
Chipotle & honey glazed, wood-grilled ham steak, two eggs sunny-side up, sweet plantains, homemade crema, queso fresco. 15

**EGGS A LA MEXICANA**
Eggs scrambled with fresh tomatoes, serranos, grilled green onions, cilantro & avocado; served with black beans & salsa verde. 11

With chorizo 13
With grilled Gulf shrimp 15

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Looking to host a private event? We have 3 private rooms! Please contact Dana Arman at darmon@fronteragrill.net or 312-334-3662

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**TACOS AL CARBON**
Wood-grilled meat, poultry, or mushrooms served with roasted poblano, salas, frijoles charros, guacemole & homemade tortillas. 16

Add grilled knob onions. 2
Naturally raised skirt meat marinated with garlic & spices. 2
Chicken breast marinated with fruit vinegar, spices & garlic. 2
Tender portobello mushroom marinated with garlic & spices. 2
Dock marinated with red chile adobo.

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**STEAK & EGGS ENCHILADAS**
Fresh-baked corn tortillas rolled around spicy steak 'n' eggs, roasted tomatillo-serrano chile sauce, a melted blanket of Samuel's Jack cheese. Black beans. 16

**MOLE POBLANO ENCHILADAS**
Just-made tortillas, chicken, mole poblano, grilled roasted onions, fresh garnishes. Black beans. 16

**PORK CARNITAS**
Black beans, guacamole, grilled knob onions, roasted tomatillo salsa. 16

**ENFIJOLADAS**
Just-made tortillas, scrambled eggs, homemade chorizo, sweet plantains chipotle black bean sauce, salsa verde, housemade crema, fresh cheese. Classic white rice. 15

**BIG WOOD-GRILLED TACOS AL CARBON TRIO**
Naturally raised skirt steak, chicken breast, duck breast, roasted poblanos, guacamole, grilled knob onions & shishito peppers. 39.50

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**TRADITIONAL QUESO FUNDIDO**
Samuel's artisanal jack cheese, garlic roasted peppers, homemade chorizo. 8

**CHEESY CORN-MASA QUESADILLAS, MEXICO CITY-STYLE**
Crispy black pepper-corn masa "turnovers" filled with artisan Jack cheese and epazote. Avocado-tomatillo salsa. 6

**OUR FAVORITE TORTILLA SOUP**
Pasilla chile, roasted tomatoes, grilled chicken, avocado, hand-made jack cheese, thick cream, crisp tortilla strips. 8

**LITTLE GEM SALAD**
Little Gem lettuce, pasilla-lime dressing, red-chile Jack cheese, grilled knob onions, buttey black pepper crooutons. 7.50

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**MEXICAN SUGAR BREADS**
Just-made portobello muffins with roasted tomatoes, country ham, peas, sweet fried plantains, queso fresco & black beans. 14

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**FRONTIERA GRILL**
443 N Clark St
Chicago, Illinois
312.661.1434
Rob & Dawn Rayles, proprietors
Richard James, chef
Lisa Cipriani, sous chef
Vicente Hinojosa, pastry chef
Jennifer Melendrez, pastry sous chef

Whitney Bueh, general manager
Tina Washington, manager
Wesley Aylas, manager
Lamb Rayles, upstairs director