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 (Marango, IL)
- Spence Farm (Faribault, MN)
- Three Sisters Garden (Kankakee, IL)
- Ayo! Farms (Bellefontaine, OH)
- Snug Haven (Belleville, WI)
- City Farm (Chicago)
- Bayley’s Garden (Chicago)
- Iron Creek & A Porte, (IN)

FRUIT
The majority comes from farms in Southeastern Michigan:
- Klug Farm (St. Joseph, MI)
- Seedling Farm (South Haven, MI)

PORK, CHICKEN, RABBIT, DUCK, TURKEY
Antibiotic-free & pasture-raised by Gunthorp Farms & A-Orange, (IN)

GOAT
Pasture raised from the Klug brothers at Pleasant Meadows Farm (Faribault, MN)

BEER
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 handmade tortillas comes from Quila, Mexico, grown on family farms and made into masa for us by El Popocostal (Chicago)

MILK & CREAM
Organic, non-homogenized, grass-fed and batch pasteurized: Kalonow SuperNatural (Kalonow, 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 Premium from northern Baja

COCKTAILS

SEASONAL

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

Tropical Paradise / Del Maguey Vida mezcual, Huana guanabana liqueur, guava, fresh lime, hint of sparkle. 13

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

Spicy Manhattan / FEW bourbon, Montelobos mezcal, house-infused árbol chile 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 Combier, housemade limonada, chile tabasco. 13

Want to use your favorite tequila? Shot price + 3

Champagne Margarita / Milagro blanco, Cocuineau, fresh lime, sparked with Taittinger La Française champagne. 16

Blue Agave Margarita / Milagro blanco, Cocuineau, fresh lime, shaken tablets. 13

Want to use your favorite tequila? Shot price + 3

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

Mezcal Margarita / Wahaka joven espadin mezcal, Grand Marnier, Peycahuid bitters, housemade limonada. 14

SOFT DRINKS

Limonada / Sparkling fresh-squeezed limeade. 3.50

Agua de Jamaica / Tangy jamaica “flower” tea. 3.50

Agua del Dia / Daily changing fresh fruit “water.” 3.50

Scallop Wave / Fresh limeade, “jamaica flower” tea, Peycahuid’s bitters. 3.50

Water / Topo Chico sparkling or Evil still. 6

FRONTIER GRILL
445 N Clark St
Chicago, Illinois 312.661.1434

Rick & Deann Bayless, proprietors
Richard James, chef
Lisa Despres, sous chef
Lanie Bayless Sullivan, spirits director

Whitney Burke, general manager
Ashley Tranquill, sommelier
Tiara Washington, manager
Vredom Arafa, manager
Julie Gobetz, wine director

DINNER MENU 4 JULY-AUGUST 2019
Ceviches & Raw Bar

**OYSTERS**
Shucked to order. Tomahalo-habanero "milominta," smoky chipotle-garlic sauce, fresh limes. Ask for today's selection. 1/2 doz 23 / 1 doz 42

**OYSTERS & CEVICHE PLATTER**
One dozen oysters and accompaniments. Classic Ceviche Tostada, Tuna Tropical. Half-size: 30

**CLASSIC FRONTERA CEVICHE**
Hawaiian albacore, lime, tomatoes, olives, cilantro, green chile. Tostaditas. 16

Salad, Soup

**GAZPACHO FRONTERIZO**
Cold soup of organic, vine-ripe tomatoes, poblano chiles, cucumber, king crab, hardboiled egg, crunchy croutons. 9

**OUR FAMOUS TORTILLA SOUP**
Dark broth with pasilla, grilled chicken, our famous tortilla chips, homemade tortilla, lime, tomatoes, serrano chiles. 7.50

Vegetables

**GREEN CHORIZO**
Crispy little tortillas, slow cooked poblano and caramelized onion, añejo cheese, chile borracha. 9

**MORE STARTERS**

- **CHEESY CORN-MASA QUESADILLAS, MEXICO CITY-STYLE**
Crispy black pepper-corn masa “turnovers” filled with artisan Jack cheese and epazote. Avocado-tomatillo salsa. 9

- **SOPECITOS RANCHEROS**
Crispy black corn masa "boats,” braised beef filling, roasted tomato-serrano sauce, avocado, homemade cheese. 9

- **SMOKED CHICKEN TAQUITOS, GUACAMOLE**
Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese. 9

- **GRIll-ROASTED ELOTE CORN**
From Three Sisters Garden. Homemade sour cream, ahi-rice & cheese & serrano mayonnaise, cilantro, fresh cheese. 5

- **VERACRUZ-STYLE FRESH CORN TAMALES**
Buttery, banana leaf-smoked sweet corn tamales, roasted poblano, homemade crema and fresh cheese. 9

- **FRONTERA’S FAMOUS DIPS**
10

- **GUACAMOLE**
Mashed black bean, local tomato, serrano chile, cilantro, lime. Homemade tortilla chips. 9

- **SKIL KIP PAK**

- **VEGETARIAN DISHES**
Classic Mexican dishes vary from mild to spicy. We always have spicy condiments for you to add if you wish. Please inform your server of any allergies.

**MORE ENTRÉES**

- **SUMMER GREENS ENCHILADAS**
Just-made heirloom corn tortillas rolled around braised local greens, red chile guajillo sauce, melted artisan Jack cheese, crispy onions. 20

- **SMOKED CHICKEN, SQUASH BLOSSOM CREMA**
Smoked chicken breast, creamy squash blossom sauce (caramelized onions, garlic, guajillo chiles), Russian blue potatoes, sunflower shoots. 24

- **ENCHILADAS**
Enchiladas of homemade heirloom corn tortillas. 19

- **CLASSIC PUERLIA-STYLE**
Grilled chicken, mole poblano. Black beans.

- **CHEF’S CHOICE**
Slow-cooked duck carnitas filling, ancho chile sauce (ancho, tomato, garlic, duck chicharrón), pickled anchos & white onions.

- **Wood-Grilled Meals**

**OAXACAN CARNE ASADA**
Red chile-marinated PRIME ribeye. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole. 38

**CARNE ASADA “BRAVA”**
Habanero-marinated Black Angus flank steak, salsa huevo (hand-crushed roasted tomatoes and jalapeños), grilled knob onions, sweet corn tamales with crema & fresh cheese. 30

**TACOS ARABES**
Grilled-spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas. 20

**CARNES al CARBON para tacos**
Wood-grilled meat, poultry or mushrooms for making tacos. Roasted poblano, beans, guacamole & two salsas. 20

**DUCK BREAST marinated with red chile adobo.**

**TRIO of CARNES al CARBON**
Naturally raised skirt steak, chicken breast, duck breast, roasted poblano, guacamole, grilled knob onions & shishito peppers. 39.50

**DAILY SPECIALS**

**TUesday**
**Birria, homemade marinated, slow-braised local goat, fresh-ground corn masa sopes, rich braising juices, runner beans, Napa cabbage, arbol salsa. 29

**WednesDay**
**COCHINITA Pibil**
Achiote-marinated suckling pig slow-roasted in banana leaves. Black beans, pickled red onions, habanero salsa. 29

**frIDAY**
**Chile relleno**
Roasted poblano chile, classic soufflé batter, artisan Jack-short rib filling (fingerling potatoes, caramelized onions), roasted tomato sauce, arugula salad, black beans. 27

**saturDay**
**Suadero Ahumado**
20-hour-smoked beef brisket, Oaxacan black mole, queso ajeivo mashed potatoes, local-seasonal vegetables. 27

**Vegetables**

- **RED CHILE GREENS, roasted potatoes, guajillo chile sauce, ajeivo cheese. 7.5

- **CAULIFLOWER, POBLANO CREAMA, melted artisan Jack. 7

- **WATER-GRIllED SHISHITO PEPPERS, lime, coarse salt. 5

- **FRIED SWEET PLANtAINS, crema, fresh cheese. 4

- **MASHED POTATOES, ajeivo cheese, knob onions. 6

- **SPICY GREEN BEANS, grilled French beans, spicy chiles toreados (serranos, lime), sesame. 7.5

**TWO-BITE TOSTADAS OF BARBACOA**
Crispy little tortillas, slow-cooked goat barbacoa (red chile, avocado leaves), salsa borracha (pasilla chiles, garlic, tequila), ajeivo cheese. 9

**PORK CARNITAS FLAUTAS**
Crispy tortillas rolled around slow cooked carnitas and caramelized onions, toasty guajillo salsa, fresco cheese, Bayless garden greens. 9

**GREEN CHORIZO QUESO FUNDIDO**
Local artisan Jack cheese, green chile chorizo, serrano chiles toreados (lime, caramelized onions). 9

*** We can always make a traditional queso fundido with chorizo and roasted poblano rojas.

**DUCK BREAST, RED PEANUT MOLE**
Grilled dry-rubbed duck breast, red peanut mole (anchos, chipotle, peanuts, sweet spices, red wine), garlicy red beans. 25

**GRILLED PORK CHOP ALBÁN**
Double-cut pork chop cooked over the coals, spicy-broth sauce of fresh tomatoes, serrano chiles, grilled onions, bacon & pork stock, ajeivo mashed potatoes, rooftop greens. 31

**FEATURE FISH, GREEN SESAME PIPIÁN**
Wood-grilled Feature Fish, green pipián (sesame, tomatillo, hoja santa, epazote, cilantro), herby green rice, crispy kale. 29

**HALIBUT POZOLE**
Red chile-marinated Alaskan halibut, red pozole (guajillo chiles, pozole corn, shiitake mushrooms), crunchy fresh garnishes. 29

**SHRIMP, POBLANO CREMA**
Wood-grilled fresh Florida pink shrimp, roasted poblano crema (grilled ramps), Gulf-style white rice, local greens. 31

Monthly Feature: Mexico City

**Oaxaca City**

**OAXACA CARNE ASADA**
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Habanero-marinated Black Angus flank steak, salsa huevo (hand-crushed roasted tomatoes and jalapeños), grilled knob onions, sweet corn tamales with crema & fresh cheese. 30

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Grilled-spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas. 20

**CARNES al CARBON para tacos**
Wood-grilled meat, poultry or mushrooms for making tacos. Roasted poblano, beans, guacamole & two salsas. 20

- **SKIRT STEAK marinated with garlic and spices**

- **CHICKEN BREAST marinated with fruit vinegar, spices & garlic**

**PORTOBELLO MUSHROOMS**
Marinated with spices, garlic and agave nectar

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