WHERE OUR FOOD COMES FROM

We proudly serve handmade tortillas featuring organic corn from Mexico.

Our goal is to source seasonal, sustainably raised vegetables, meat & poultry from local organic 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)
• Mighy Vine (Rochelle, IL)
• Snug Haven (Belleview, WI)
• City Farm (Chicago)
• Bybliss 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 Klug 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 handmade tortillas comes from Oaxaca, Mexico, grown on family farms and made into masa for us by El Popocatepetl (Oaxaca, Mexico, grown on family farms).

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

OUR CLASSICS

Splurge Margarita / Don Julio 1942, Grand Marnier 100, fresh lime, agave syrup. 30
Topolo Margarita / Espolòn reposado, Royal Combier, housemade limonada, shaken tableside. 13
Want to use your favorite tequila? Shot price + 3

Champagne Margarita / Milagro blanco, Cointreau, fresh lime, sparkled 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 Squirre lime, Tajin. 12
Mezcal Margarita / Wahaka joven espadin mezcal, Grand Marnier, Peychaud 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
Scarlet Wave / Fresh limeade, “jamaica flower” tea, Peychaud’s bitters. 3.50
Water / Topo Chico sparkling or Evian still. 0

LUNCH MENU # JULY-AUGUST 2019
Woodland Mushrooms

Large, white toofferranean or Black Angus prime rib.

Seafood platter
Dun oysters with traditional accompaniments, ceviche and tuna tropical. 60 half size: 30

Specialties & Entrée Salads

Smoked chicken, squash blossom crema
Smoked chicken breast, creamy squash blossom sauce (caramelized onions, garlic, guero chile), Russian blue potatoes, sunflower shoots. 20

Shrimp, poblano crema
Wood-grilled fresh Florida pink shrimp, roasted poblano crema (grilled ramps), Gulf-style white rice, local greens. 22

Feature fish, green sesame piñión
Wood-grilled Feature Fish, green piñón (sesame, tomatillo, hoja santa, epazote, cilantro), herby green rice, crispy kale. 20

Oaxacan carne asada
Red chile-marinated Creekstone Natural Black Angus PRIME rib steak. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole. 36

Pork carnitas
Black beans, guacamole, grilled knob onions, roasted tomatillo salsa. 18

Caesar Cardini’s original salad
Little Gem romaine, classic dressing (Baja olive oil, mustard, red wine vinegar, garlic, Worcestershire), alejo cheese, black pepper croutons. 16

Choose one of the following:
- Spicy, just-grilled chicken breast
- Crispy baja catfish
- Grilled Creekstone skirt steak

Summer greens enchiladas
Just-made heirloom corn tortillas rolled around braised local greens, red chile guajillo sauce, melted artisan Jack cheese, crispy onions. Black beans. 15

big wood-grilled tacos al carbon trio
Naturally raised skirt steak, chicken breast, duck breast, roasted poblanos, guacamole, grilled knob onions & shitito peppers. 39.50

Sides

Seafood platter
Dun oysters with traditional accompaniments, ceviche and tuna tropical. 60 half size: 30

MORE STARTERS

Our famous tortilla soup
Dark broth with pailla, grilled chicken, avocado, artisan Jack cheese, homemde crema, crispy tortilla strips. 8

Jícama taquitos
Thin-sliced jícama rolled around tender local vegetables (beets, baby bums, carrots, poblanos, nopal with avocado goat cheese mash, serrano chile mayo, Bayless garden greens. 9

Just-made tortilla chips & two salsas
Three cheese & roasted tomatillo. 3

Herby green rice
Gulf-style pila rice. 4

Traditional black beans
Epaolote, manteca, sweet plantains, fresh chesee. 5

Shishito peppers
Wood-grilled with lime and sea salt. 5

Grilled-rosied elete corn
From Three Sisters Garden, homemade sour cream, alejo cheese & chile OR serrano mayo, cilantro & fresh cheese. 5

Fresh corn tamales
Banana leaf-steamed sweet corn tamales, homemade crema, fresh cheese, poblano chili. 7

Fried sweet plantains
Home made crema & fresh cheese. 6

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.

Sponsored by

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

Appetizers to Share

Traditional Queso Fundido
Samuel’s artisan. Jack cheese, roasted poblanos, caramelized onions, homemeade chiorizo. 8

Smoked chicken taquitos, guacamole
Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese. 8

Sopetitos rancheros
Crispy corn masa “boats” braised beef shoulder, roasted tomatillo-serrano sauce, avocado, homemade fresco cheese. 8

Frontera guacamole
Cilantro, lime, green chile, tortilla strips. 7

Oysters
Shucked to order. Tomatillo-habanero “mimona” and smoky chipotle-garlic salsa, fresh-cut limes. ½ doz: 22 / 1 doz: 42

Street Food Lunches

Northern-style quesadillas
Grilled Four tortillas with Samuel’s artisan. Jack cheese and one of the following fillings. Black beans and Little Gem salad. 14

- Duck carnitas, grilled red onion
- Grilled chicken, side of rice
- Woodland mushrooms, poblano
- Grilled shrimp, smoky chipotle chile
- Braised short rib, salsa huevo

Tacos
Build-your-own tacos. We proudly serve handmade tortillas featuring organic heirloom corn from Mexico. 16

- Baja-style. Crispy catfish, creamy cabbage “slaw”, pickled red onions, arbol chile salsa, crema, black beans.
- Arabe Style: Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, black beans, flour tortillas.
- Al carbon Style: Wood-grilled skirt steak, chicken OR duck breast, roasted poblano raíces, beans, guacamole. Add grilled knob onions. 2

Tostadas clásicas
Tostadas topped with homemade fresh panela cheese, rame, avocado. Smooh black beans on bottom, cilantro-green chile vinaigrette & crema on top. 11

Wood-grilled Florida pink shrimp Add 3

Wood-grilled guntorh chicken breast Add 3

Daily Specials

Tuesday
- Pork milanesa
Crunchy-coated pork shoulder, roasted tomato-serrano sauce, black beans, pickled red onions, arugula salad. 16

Wednesday
- Chef’s choice mole 18

Thursday
- Flank steak carnes en su jugo
Thick-sliced grilled steak, rich beef broth (infused with serrano & tomatillo), pintos, spicy arbol salsa, crunchy fresh garnishes. 19

Friday
- Pork in mole negro
Grilled pork loin, our classic Oaxacan black mole, qeso ajeño mashed potatoes. 19

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Tuesdays
Day
Pork Milanesa
Crunchy-coated pork shoulder, roasted tomato-serrano sauce, black beans, pickled red onions, arugula salad. 16

Wednesdays
Chef’s Choice Mole 18

Thursdays
Day
Flank Steak Carne En Su Jugo
Thick-sliced grilled steak, rich beef broth (infused with serrano & tomatillo), pintos, spicy arbol salsa, crunchy fresh garnishes. 19

Fridays
Day
Pork In Mole Negro
Grilled pork loin, our classic Oaxacan black mole, queso ajeño mashed potatoes. 19

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