**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** (Marlboro, IL)
- **Spence Farm** (Fairbury, IL)
- **Three Sisters Garden** (Kankakee, IL)
- **Mighty Vine** (Garden Grove, CA)
- **Snug Haven** (Belleville, IL)
- **City Farm (Chicago)**
- **Bayleses Garden** (Chicago)
- **Iron Creek** (La Porte, IN)

**FRUIT** The majority comes from farms in Southwestern Michigan:
- **Knip Farm** (St. Joseph, MI)
- **Barrington Farm** (South Haven, MI)
- **Porcini Farm** (Kalona, IA)
- **Turkey**)
- **Pork, Chicken, Rabbit, Duck**
- **Antibiotic-Free and pasture-raised by Guntharp Farms (La Grange, IL)**
- **GOAT** Pasture raised from the Kligus 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 Popocatépetl (Chicago)

**MILK & CREAM** Organic, non-homogenized, grass-fed and batch pasteurized: Kalono 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, Cilantro, Guajillo (Avoca, IA)

**EGGS** are from Little Farm on the Prairie (LaGrange, IN)

**OLIVE OIL** is Baja Precioso from northern Baja

---

**COCKTAILS**

**SEASONAL**

- **Raspberry Peach Sangria** / **Tequila Ocho Plata, Michigan raspberries, Family Brocard Margotte Chardonnay, Giffard peche liqueur, fresh lime. 13**
- **Tropical Paradise** / **Del Maguey Vida mescal, Huana guanabana liqueur guava, fresh lime, hint of sparkle. 13**
- **Verdita / Choice of Milagro blanco tequila or Wahaka joven espadin mezcal, housemade verdita (pineapple, cilantro, jalapeño), fresh lime. 12**
- **Spicy Manhattan / FEW bourbon, Montelobos mezcal, house-infused árbol chile Cocchi of Torino vermouth. 13**

**OUR CLASSICS**

- **Splughe Margarita / Don Julio 1942, Grand Marnier 100, fresh lime, agave syrup. 30**
- **Topolo Margarita / Espolón reposado, Royal Combier, housemade limonada, shaker sides. 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**

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

---

**BEER**

**DRAFT**

- Cruz Blanca / Mexico Calling (900 W. Randolph St. Chicago, IL) Refreshing Mexican-style lager. 8
- Off Color Brewing / Very Very Far (Chicago, IL) Belgian ale. 6
- Miskatonic / Little Gray (Darien, IL) Gretsette. 7
- 3 Floyds / Alpha King (Munster, IN) American Pale Ale. 8
- Negra Modelo (Mexico) Vienna-style lager. 6.5

**BOTTLES AND CANS**

- Wild Onion / Radio Free Pils (Lake Barrington, IL) Pilsner. 7
- Solemn Oath / White Van (Naperville, IL) White Ale. 7
- 3 Floyds / Gumballhead (Munster, IN) American wheat beer. 7
- Cruz Blanca / Palm Shade (900 W. Randolph St., Chicago, IL) Tropical Pale Ale. 8
- Baja Brewing / Por Favor (Cabo San Lucas, Baja California, Mexico) Mexican IPA. 7

**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**
- **Tecate / Light, tangy. 6**
- **Victoria / Malty amber lager. 6**
- **Corona Light / Bright lager. 6**

**SOFT DRINKS**

- **Limonada / Sparkling fresh-squeezed limeade. 3.50**
- **Aguas de Jamaica / Tangy Jamaica “flower” tea. 3.50**
- **Aguas 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 Evan still. 6**
Monthly Feature: Veracruz

TWO-BITE TOSTADAS OF CARNITAS
Crispy little tortillas, black beans, slow-cooked pork carnitas, two salsas (arbol-peanut salsa macha & 3-chile salsa roja), añejo cheese. 9

PLANTAIN MOLOTES
Ripe plantain fritters with black bean filling, creamy salsa negra, homemade fresh cheese, peas shots. 9

QUESO FUNIDO DE PICADILLO
Local artisan Jack cheese, chicken picadillo (tomato, sweet spices, peanuts, raisins), chicken chicharrón. 9

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

DUCK BREAST, XICO MOLE
Grilled dry-rubbed duck breast, Xico mole (3 chilies, dried fruit, pinenuts, almonds, pecans, sweet spices), garlic red beans, pea shoots. 25

GRILLED PORK CHOP, TATLONILE
Double-cut pork chop cooked over the coals, tatlonile (guajillo, sesame, peanuts, pumpkinseeds, garlic, morita chile), queso añejo mashed potatoes, rooftop pak choi. 31

FEATURE FISH, CHILE LIMÓN SALSA
Wood-grilled Feature Fish (tangerine jalapeño marinade), salsa of jalapeños, fresh lime, cilantro & tomato, crispy fried tortillas. 29

COCONUT-GRILLED SHRIMP, ARROZ A LA TUMBADA
Coconut-grilled glazed fresh Florida pink shrimp, arroz a la tumbada (brothy “paella” flavored with tomato, garlic, morita chile, epazote), crispy onions. 31

SEAFOOD HUATAPE
Alaskan halibut, Florida pink shrimp, Hudson Canyon scallops in Veracruz green huatape (tomatillo, herb hoja santa, green chile, corn masa), tender masa dumplings (chochoyotes). 29

Ceviches & Raw Bar

OYSTERS
Shucked to order. Tomato-bacon-habanero “mantoneta,” smoky chipotle-garlic salsa, fresh limes. Ask for today’s selection. 1/2 dozen 2.25 / 1 dozen 4.25

OSTYERS & CEVICHES PLATTER
One dozen oysters and accompaniments. Classic Frontera Ceviche, Tuna Tropical. 60.- Half-size: 30.

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

Salad, Soup

GAZPACHO FRONTERIZO
Cool 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, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips. 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 little corn masa “boats,” braised beef filling, roasted tomato-serrano salsa, avocado, homemade fresh 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, añejo cheese & chile OR serrano mayo, cilantro & fresh cheese. 5

VERACRUZ-STYLE FRESH CORN TAMALELS
Buttery, banana leaf-steamed sweet corn tamales, roasted poblanos, homemade crema & fresh cheese. 9

FRONTERA’S FAMOUS DIPS 10

GUACAMOLE: Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Homemade tortilla chips.

SIXIL PAK: Yukatecan pumpkinseed dip with roasted tortilla, habanero, sesame, cilantro, citrus. Jicama, cucumber, homemade tortilla chips.


MORE ENTREES

SUMMER GREENS ENCHILADAS
Just-made heirloom corn tortillas rolled around mushrooms & 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, gjiro chile), Russian blue potatoes, sunflower shoots. 24

ENCHILADAS
Enchiladas of homemade heirloom corn tortillas. 19

CLASSIC PUEBLA STYLE: Grilled chicken, mole poblano. Black beans.

CHEF’S CHOICE: Veracruz-style Alaska cod (roasted tomato, olives, capers, herbs), pickled jalapeño-tomato sauce, caper leaves, fried capers, parsley.

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.

Wood-Grilled Meats

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

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

TACOS ARABES
Gríliche, Tender 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 poblanos, beans, guacamole & two salsas. 20

STIR SKIGHT marinated in garlic & spices

CHICKEN BREAST marinated with fruit vinegar, spices & garlic

PORTOBELLO MUSHROOMS
Marinated with spices, garlic and agave nectar

Vegetables

CAULIFLOWER, POBLANO CREMA, melted artisan Jack. 7

WOOD-GRILLED SHISHITO PEPPERS, lime, coarse salt. 5

FRIED SWEET PLANTAINS, crema, fresh cheese. 6

MASHED POTATOES, añejo cheese, knob onions. 6

HERBY GREEN RICE, Gulf-style pila. 5.5

HOMEMADE PICKLED JALAPEÑOS, cauliflower. 3

JUST-MADE TORTILLA CHIPS & TWO SALSAS: three chile and roasted tomatillo. 4.5

Daily Specials

TUESDAY
Bistrada, hojita-marinated, slow-braised local goat, fresh-ground corn masa sopes, rich braising juices, runner beans, Napa cabbage, árbol salsa. 29

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

THURSDAY
CHILE RELLENO
Roasted poblano chili, classic soufflé batter, artisan Jack-short rib filling (fingerprinted potatoes, caramelized onions), roasted tomato sauce, arugula salad, black beans. 27

FRIDAY
SUADEDO AHUMADO
20-hour-smoked beef brisket, Oaxacan black mole, queso añejo mashed potatoes, local-seasonal vegetables. 27

SATURDAY
COSTILLAS
Chipotle-grilled pork back ribs, creamy-spicy slaw, cheddar grits. 27