**WHERE OUR FOOD COMES FROM**

We proudly serve handmade tortillas featuring organic corn from Mexico.

Our goal is to serve 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)
- Rayless Garden (Chicago)
- Iron Creek (La Porte, IN)

**FRUIT** The majority come from farms in Southwestern Michigan:
- Klug Farm (St. Joseph, MI)
- Seeding Farm (South Haven, MI)

**POUR, CHICKEN, RABBIT, DUCK, TURKEY** Antibiotic-free and pasture-raised by Gunthorp Farms (La Grange, IN)

**GOAT** Pasture raised from the Kilgus brothers at Pleas and Meadows Farm (Fairbury, IL)

**BEEF** Antibiotic-free Prime and Choice Creekstone Natural Black Angus

**BOTTLES AND CANS**

Wild Onion / Radio Free Pils (Lake Barrington, IL) Pilner. 7

Solemn Oath / White Van (Naperville, IL) White Ale. 7

3 Floyds / Gumption (Munster, IN) American 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

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. 6

**Cocktails**

**SEASONAL**

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

Tropical Paradise / Del Maguey Vida mezcal, Huana guanabana liqueur, guava, fresh lime, hint of spark. 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 di Torino vermouth. 13

**OUR CLASSICS**

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

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

Want to use your favorite tequila? Shot price + 3

Champagne Margarita / Milagro blanco, Cointreau, fresh lime, sparked with Taittinger 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**

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. 8

Miskatonic / Little Gray (Darien, IL) Grissette. 7

3 Floyds / Alpha King (Munster, IN) American Pale Ale. 8

Negra Modelo (Mexico) Vienna-style lager. 6.5

**DRAFT**

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**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. 6

**FISH, SHELFISH** 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 Pepocopeteal (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 Precioso from northern Baja

**Wines by the Glass**

**BUBBLE** (glass / bottle)

*Gramona, Le Cuvee, Gran Reserva Brut,* Penedés, Spain 2013 / 12 / 46

*Delamotte Brut,* Reims, Champagne, France NV / 26 / 87

**WHITE** (glass / bottle)

*Viré Minel Family, Sauvignon Blanc,* Florina, Greece 2017

*Topolovino, Grenache,* Norte Baja, Mexico 2016

*August Valle,* Viñedos Malagon

*DOM, Le Rosé,* Columbia Valley, Washington 2018 / 13 / 51

*Chemstryt, Pinot Noir,* Williamette Valley, Oregon 2017 / 12 / 46

*Carlos Serres, Reserva,* Roga Alba, Spain 2012 / 11 / 43

*Topolovino, Syrah,* Sauyer Lindquist Vineyard, Edna Valley, California 2016 / 13 / 51

*Topolovino, Grenache,* Central Coast, California 2016 / 13 / 51

*Moca Magoni, Merlot/Malbec,* Valle de Guadalupe, Baja, Mexico 2016 / 13 / 51

*Bedrock Vine Co., Old Vine Zinfandel,* California 2017 / 13 / 51

Alexandria Nicole, La Cabernet, Horse Heaven Hills, Washington 2016 / 15 / 58
Appetizers to Share

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

SOPECTOS RANCHEROS
Crispy corn masa “boats,” braised beef shoulder, roasted tomato-serrano sauce, avocado, homemade fresco cheese. 8

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

OSTYERS
Shucked to order. Tomatillo-habanero "minoneta" and smoky chipotle-garlic salsa, fresh-cut times. ½ doz: 22 / 1 doz: 42

MORE STARTERS

OUR FAMOUS TORTILLA SOUP
Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, home-made crema, crispy tortilla strips. 8

JÍCAMA TAQUITOS
Thin-sliced jicama rolled around tender local vegetables (beets, baby turnips, carrots, poblanos, Napa) with avocado-garlic cheese mash, serrano chile mayo, Bayless garden greens. 9

Sides

JUST-MADE TORTILLA CHIPS & TWO SALSAS
Three chile & roasted tomatillo. 3

HERBY GREEN RICE
Gulf-style pilaf rice. 4

TRADITIONAL BLACK BEANS
Epaatle, manteca, sweet plantains, fresh cheese. 5

SHISHITO PEPPERS
Wood-grilled with lime and sea salt. 5

SEAFOOD PLATTER
Dozen oysters with traditional accompaniments, classic ceviche and tuna tropical. 60 Half size: 30

CEVICHES

FRONTERA CEVICHES: Hawaiian albacore, lime, tomato, olives and cilantro

CEVICH VEDE: Herb-green ceviche of Florida pink shrimp and scallops

TUNA CEVICH TROPICAL: Yellowfin tuna, fresh mango, spicy salsa roja (tomato, chile poblano, lime, agave nectar), jicama, Microcavan avocado, cilantro

Full portion of any one ceviche. 16 Ceviche Trio. 25

SMOKED CHICKEN, SQUASH BLOSSOM CREMA
Smoked chicken breast, creamy squash blossom sauce (caramelized onions, garlic, piquillo chile), Russian blue potatoes, sunflower shoots. 20

COCONUT-GRILLED SHRIMP, ARROZ A LA TUMBADA
Coconut-grazed grilled fresh Florida pink shrimp, arroz a la tumbada (brothy "paella" flavored with tomato, garlic, morita chile, epazote), crispy onions. 22

FEATURE FISH, CHILE LIMÓN SALSA
Wood-grilled Feature Fish (tasty jalapeno marinade), salsa of jalapenos, fresh lime, cilantro & tomatillo, herb green rice, rooftop pak choi. 20

OAKACAN CARNE ASADA
Red chile-marinated Creekstone Natural Black Angus PRIME rib steak. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole. 18

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), alfie cheese, black pepper crooutons. 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 mushrooms & 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 & shishito peppers. 39.50

ENCHILADAS
Enchiladas of homemade heirloom corn tortillas. 15

FREE-RANGE CHICKEN, mole poblano, grilled-roasted onions. Black beans.

CHEF’S CHOICE, VERACRUZ-STYLE: Alaskan cod (roasted tomato, olives, capers, herb) pickled jalapeno-tomato sauce, caper leaves, fried capers, parley, White rice.

SAVORY SHREDDED BEEF, roasted tomato-serrano sauce, melted Indiana Jack cheese. Black beans.

TOSTADAS CLÁSICAS
Open-crisped tortillas piled with homemade fresh panela cheese, ripe tomato, avocado. Smooth black beans on bottom, cilantro-green chile vinaigrette & crema on top. 11

WOOD-GRILLED FLORIDA PINK SHRIMP Add 3

WOOD-GRILLED GUNTHERS CHICKEN BREAST Add 3

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

TUESDAY
PORK MILANEES
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 CARNE EN SU JUGO
Thin-sliced grilled steak, rich beef broth (infused with serrano & tomatillo), pinto, spicy árbol salsa, crunchy fresh garnishes. 19

FRIDAY
PORK IN MOLE NEGRO
Grill-roasted pork loin, our classic Oaxacan black mole, queso añejo mashed potatoes. 19