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, and fish from sustainable fisheries.

VEGETABLES, BEANS
The majority come from small local farms:
• Nichols Farm (Macon, IL)
• Spence Farm (Fairbury, IL)
• Three Sister Garden (Kankakee, IL)
• Mighty Vine (Rochelle, IL)
• Snug House (Belleville, WI)
• City Farm (Chicago)
• Boyless 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 Gunthrop Farms (La Grange, IN)

GOAT
Pasture raised from the Klugs and neighbors of Gunthrop Farms (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.

MEXICO
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: Kalona SuperNatural (Kalona, IA)

CHEESE
• Raw milk Jack and Colby from Jersey cows: Samuel Sluizfus’ Meadow Valley (Middlebury, IN)
• Farmstead goat cheeses, Prairie Fruits Farm (Champaign, IL)
• Cheddar, Cedar Grove (Anoka, WI)

EGGS
are from Little Farm on the Prairie (Marengo, IL)

OLIVE OIL
is Baja Precious from northern Baja

COCKTAILS

SEASONAL
Blood Orange Sangria / Fresh blood orange juice, Vino Verde, Espolòn reposado, lemongrass, Amaro Montenegro. 13

Diablo Picante / Casacahuin blanco tequila, habanero chile, Briottet crème de cassis, fresh lime juice, ginger beer. 14

Tiki Me Away / El Tesoro blanco tequila, Tempus Fugit crème de banane, amaro, tiki bitters. 14

OUR CLASSICS
Splurge Margarita / El Tesoro Paradiso extra añejo tequila, Grand Marnier 100, fresh lime juice, agave syrup. 30

Topoyo Margarita / Espolòn reposado tequila, Royal Combier, housemade limonada. Shaken tableside. 13

Want to use your favorite tequila? Add shot price + 3

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

Blue Agave Margarita / Milagro blanco tequila, Cointreau, fresh lime juice. Shaken tableside. 13

Want to use your favorite tequila? Add shot price + 3

Tres Agaves Margarita / Espolòn blanco tequila, Mezcal Union, Por Siempre Sotol, Pierre Ferrand Dry Curaçao, fresh lime. Shaken tableside. 14

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

Mezcal Margarita / Wahaka joven espadín mezcal, Grand Marnier, Peychaud’s bitters, housemade limonada. 14

BEER

DRAFT
Cruz Blanco / Mexico Calling (900 W. Randolph St., Chicago, IL) Refreshing Mexican-style lager. 8

Off Color Brewing / Very Very Far (Chicago, IL) Belgian ale. 8

Miskatonik / Little Gray (Darien, IL) Grisette. 7

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

Negra Modelo (Mexico) Vienna-style lager. 6.5

BOTTLES AND CANS
Aguamala / Marea Roja (Ensenada, Baja California, Mexico) Amber ale. 8

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

3 Floyds / Gumballhead (Munster, IN) American wheat beer. 7

Cruz Blanco / 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

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

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

Scarlett Wave / Fresh limeade, Jamaican “flower” tea, Peychaud’s bitters. 3.50

Water / Topo Chico sparkling or Evian still. 6
**Starter Specialties**

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

**CHILES EN NIDO - MEXICAN STYLE**
Homemade corn cakes, served with fresh salsa, onions, cilantro & avocado.  11

**CHILES EN NIDO - ASIAN STYLE**
Homemade corn cakes, served with Asian-style sauce, cilantro & garlic.  11

**RED WINTER VEGETABLES**
Homemade corn cakes, served with roasted winter vegetables, fresh salsa, cilantro & avocado.  11

**KIMCHI FRIED RICE**
Homemade corn cakes, served with fried rice, pickled vegetables, red chile sauce, cilantro & avocado.  11

**POLLO PEPERONI**
Grilled chicken, served with baked polenta, roasted peppers, fresh salsa, cilantro & avocado.  11

**CHICKEN REVERSO**
Grilled chicken, served with homemade salsa, cilantro & avocado.  11

**STEAK & EGGS ENCHILADAS**
Fresh-baked corn tortillas rolled around spicy steak ‘n eggs, roasted tomato-serrano chipotle sauce, a melted blanket of Jack cheese. Black beans.  16

**MOLE POLLO ENCHILADAS**
Just-made tortillas, mole poblano, grilled chicken, roasted poblano sauce, cilantro & cheese.  16

**FRIED SWEET PLANTAINS**
Grilled spiced pork, caramelized onions & sweet plantains, served with homemade crema, fresh cheese.  16

**BAJÍO**
Grilled spiced pork, caramelized onions & sweet plantains, served with homemade crema, fresh cheese.  16

**BIG WOOD-GRILLED TACOS AL CARBON TRIO**
Naturally raised skirt steak, chicken breast, duck breast, roasted poblano, duck cheese, pickled peppers.  39.50

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

**FRONTERA CEVICH**
Hawaiian albacore, tomatoes, olives, cilantro, green chile. Crispy tortillas.  14

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

**GUACAMOLE**
Classic Mexican dish, served with fresh tomatoes, onions, cilantro & avocado.  9

**YUCATAN TOMATO-CITRUS SALAD**
Ripe Miami Vine tomatoes, winter citrus, colorful radishes, red onion, watercress & cilantro, citrus-habanero dressing.  9

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

**TRADITIONAL QUESO FUNIDO**
Samuel’s artisanal jack cheese, garlicky roasted peppers, homemade chicharron.  8

**CHEESY CORN-MASA QUESADILLAS**
MEXICO CITY-STYLE
Crispy black pepper-corn masa “turnovers” filled with artichoke. Jack cheese and epazote.  14

**GORDAS BÁNADAS**
Crispy masa cakes (infused with crumbled chicharron) topped with over easy eggs & spicy guajillo chile sauce. Pork carnitas, afelia cheese, onions & cilantro.  14

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

**SOUP**
Eggs scrambled with fresh tomatoes, serranos, grilled green onions, thick cream, crisp tortilla strips.  8

**BAJÍO-STYLE EGGS**
Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce, pea shoots & homemade chicharron.  13

**GUNTHORP 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

**ADD CHEESES**
2 - 11.00
3 - 16.00

**HOMEMADE MEXICAN PASTRY BASKET**

- Concha (buttery broche, streusel topping)
- Gordita de Plonitlon (Mexican corn masa doughnut)
- Oreja (caramelized flaky pastry)
- Huachibola (cream cheese filled sweet roll)

**INDIVIDUAL CONCHA**
2.50

**ENFRIJOLADA**
Just-made fried red chile, chilaquiles, served with cheese, beans, and roasted tomatillo salsa.  14

**MEXICAN LASAGNA**
Just-made tortillas, served with cheese, beans, and roasted tomatillo salsa.  14

**SLICED FRESH FRUIT OATMEAL**
Just-made fried red chile, served with cheese, beans, and roasted tomatillo salsa.  14

**NOT A COMBO**
Just-made fried red chile, served with cheese, beans, and roasted tomatillo salsa.  14

**CHIMICHANGAS**
Just-made fried red chile, served with cheese, beans, and roasted tomatillo salsa.  14

**SECONDO**
Cheese, beans, salsa, black beans, cheddar cheese, and fried tortilla.  14

**CHILE-LACED ENSALADA**
Cheese, beans, salsa, black beans, cheddar cheese, and fried tortilla.  14

**SOCKO**
Cheese, beans, salsa, black beans, cheddar cheese, and fried tortilla.  14

**GUARDIAN**
Cheese, beans, salsa, black beans, cheddar cheese, and fried tortilla.  14