**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 (Marengo, IL)
- Spence Farm (Fairbury, IL)
- Three Sisters Garden (Kankakee, IL)
- Mighty Vine (Rochelle, IL)
- Snug Haven (Belleville, WI)
- City Farm (Chicago)
- Bayless 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 Kilgus 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.

**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 Popocatepetl (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 Precious from northern Baja
**Desserts**

**CAPRIOTADA**  
Classic Mexican Lenten dessert of butter-toasted bread in piloncillo syrup (red wine, raw sugar, cinnamon) with fruit (dates, raisins), nut crumble. Goat cheese ice cream. Shaved Bola Roja cheese.  10

**DÚO DE PLANES**  
A duo of caramel custards: one classic Mexican vanilla flan, one camote (white sweet potato) flan, candied kumquats, alegría (toasted amaranth, pumpkinseeds, caramel).  8.25

**GAZNATES**  
Crispy pastry shells filled with mocha-white chocolate meringue. Sour cherry sauce (with Paranubes rum), fresh rambutan.  10

**FRONTERA’S CHOCOLATE PECAN PIE**  
with Kahlúa whipped cream.  8.50

**COCONUT PEARLS**  
Creamy coconut pearls, blood orange-guajillo sorbet, citrus salsa (mineolas, blood orange, ruby grapefruit).  10

**DOS, TRES, CUATRO CAKE**  
Dos candied nuts, tres leches, cuatro chocolates (chocolate-infused tres leches cake, house-ground chocolate ice cream, chocolate cookies, hot fudge), candied almonds & pecans.  9

**HOMEMADE ICE CREAMS**  
Choose your ice cream: Mexican vanilla bean (with white rum) or Mexican chocolate.  8  
Choose your topping:  
- homemade cajeta (goat milk caramel)  
- bittersweet hot fudge

**Coffee, Tea, House-Ground Mexican Chocolate**

**LA PERLA DE OAXACA FROM INTELLIGENTSIA COFFEE**  
Direct Trade Mexican beans that deliver a full mouth feel and a deep rich sweetness with notes of raisins, pear and candied oranges.  2.50

**FRENCH PRESS CACAO**  
Mexican-grown “fermentado” cacao—toasted, ground into nibs and brewed in a press pot. Beautifully aromatic and rich on the palate, no added sugar. A time-honored preparation that is the perfect end to a meal.  4.75

**RISHI ORGANIC TEA**  
Matcha-Genmaicha Green, Iron Goddess of Mercy Oolong, Tropical Coconut Oolong, English Breakfast, Vanilla Mint Pu-erh, Chamomile Medley, or Mango Ginger with Turmeric.  4.75

**ESPRESSO/CAPPUCCINO**  
Made from Intelligentsia Black Cat espresso.  
*Single:* 3  
*Double:* 4  
*Cappuccino (double):* 4.50

**FROTHY MEXICAN HOT CHOCOLATE**  
House-ground Mexican chocolate steamed with hot milk.  5

**CHOCOLATE CAPPUCINO**  
Intelligentsia Black Cat espresso and house-ground chocolate steamed with hot milk.  5.50

**CAFÉ DE OLLA**  
Sweet coffee, spiced, fruity.  3.75

**AFTER DINNER SPECIALTIES**

**CAFÉ TACUBA**  
Milagro reposado tequila, Kahlúa, Fresh-brewed Intelligentsia Black Cat espresso and half-and-half, shaken over ice tableside.  12

**CARAJILLO DE OLLA**  
Licor 43, Espopón reposado tequila, espresso, flavors of café de olla.  12

**Dessert Wine & Port**

- **2018 Vietti, Moscato D’Asti**, Piedmont, Italy  11 • 43  750ml btl
- **NV Niepoort 10-yr Tawny Port**, Douro Valley, Portugal  15
- **Niepoort, 2004 Colheita Tawny Port**, Douro Valley, Portugal  20
- **Warre’s. 2002 LBV Port**, Douro Valley, Portugal  12
- **Quinta Do Noval. 2013 LBV Port**, Douro Valley, Portugal  10

---

**FRONTERA GRILL**  
445 N Clark St  
Chicago, Illinois  
312.661.1434

Rick & Deann Bayless – proprietors  
Richard James – chef de cuisine  
Lisa Despres – sous chef  
Elissa Narrow – pastry chef  
Jennifer Melendez – pastry sous  
Leslie Lamont – general manager

Lanie Bayless Sullivan – spirits director  
Jill Gubesch – wine director  
Ashley Tranquill – wine coordinator  
John Saint-Jon – manager  
Tiana Washington – assistant general manager