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 Vina (Rockville, IL)  
- Snug Haven (Belleville, WI)  
- City Farm (Champaign)  
- Robleto Garden (Chicago)  
- Iron Creek (La Porte, IN)

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

POUR antibiotic-free, pasture-raised by Guinther Farms (La Grange, IL)

GOAT Pasture raised from the Klipsch brothers at Peak Mesa (La Grange, IL)

BEF anti-biotic-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 Popocatepeti (Chicago)

MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized: Kelso SuperFarms (Kalamazoo, MI)

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 (Ginnett, MI)  
OLIVE OIL is Baja Precious from northern Baja

DRY ROSE  
Peyrasel, Reserve Des Templiers, Dry Rosé, Côtes de Provence, France 2018 12 + 46  
Adobe Guadalupe, Uno, Rosado, Valle de Guadalupe, B.C. Mexico 2017 14 + 51

RED  
Chemistry, Pinot Noir, Willamette Valley, Oregon 2017 12 + 46  
Topolovina, Syrah, Sawyer (Lindquist Vineyard), Edna Valley, California 2016 13 + 51  
Topolovina, Grenache, Central Coast, California 2016 13 + 51

VINA  
Roja Alavesa, Spain 2015 12 + 46  
Casa Magoni, Merlot/Malbec, Valle de Guadalupe, B.C. Mexico 2017 13 + 51  
Andrew Rich, Rich Table, Columbia Valley, Washington 2017 14 + 56  
Bedrock Wine Co., Old Vine Zinfandel, California 2018 15 + 58

COCKTAILS SEASONAL
Blood Orange Sangria / Fresh blood orange juice, Vino Verde, Espolón reposado, lemongrass, Amaro Montenegro. 13  
Diablo Picante / Cacahuí blanco tequila, bananero chile, Briottet crème de cassis, fresh lime juice, ginger beer. 14  
Jugo Verde / Mezcal Union, housemade jugo verde (cucumber, pineapple, cilantro, jalapeno), fresh lime juice. 13  
Tiki Me Away / El Tesoro blanco tequila, Tempus Fugit crème de banane, amaro, tiki bitters. 14

OUR CLASSICS  
Splugre Margarita / El Tesoro Paradiso extra añejo tequila, Grand Marnier 100, fresh lime juice, agave syrup. 30  
Topolo Margarita / Espolón reposado tequila, Royal Comiber, housemade limonada. Shaken tableside. 13

Want to use your favorite tequila? Add shot price +

Champagne Margarita / Milagro blanco tequila, Cointreau, fresh lime, sparkled with Taïttinger La Française champagne. 16  
Blue Agave Margarita / Milagro blanco tequila, Cointreau, fresh lime juice. Shaken tableside. 13

Want to use your favorite tequila? Add shot price +

Tres Agaves Margarita / Espolón blanco tequila, Mezcal Union, Poy Soumpe 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

Soft Drinks
Limonada / Sparkling fresh-squeezed limeade. 3.50  
Aqua de Jamaica / Tangy ginger and lime “water” tea. 3.50

Water / Fresh limeade, jalapeño, “water” tea. 3.50  
SCARLET WAVE / Fresh limeade, jalapeño, “water” tea. 3.50

Beer
DRAFT  
Cruz Blanca / Mexico Calling (900 W. Randolph St., Chicago) Refreshing Mexican-style lager. 8  
Off Color Brewing / Very Very Far (Chicago, IL) Belgian ale. 8  
Miskatonic / 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  
Aquamala / Marea Roja (Ensenada, Baja California, Mexico) Amber Ale. 8  
Wild Onion / Radio Free PILS (Lake Barrington, IL) Pilsner. 7

5 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  
Dox XX Amber / Nutty, toasty amber. 6  
Dox XX Lager / Clean lager, mild hops. 6  
Tecate / Light, tangy. 6

Victoria / Maltly amber lager. 6  
Corona Light / Bright lager. 6

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SCARLET WAVE / Fresh limeade, jalapeño, “water” tea. 3.50

Water / Topo Chico sparkling or Evian still. 6

FRONTIER GRILL

445 N Clack St  
Chicago, Illinois  
312.661.1434

Rick & Dawn Bayless – proprietors  
Richard James – chef de cuisine  
Luis Desnoes – exec. chef  
Lauretta Lambert – general manager  
Tama Washington – assistant general manager

Lane Bayless Sullivan – spirits director  
Jill Gubser – wine director  
Ashley Transpub – sommelier  
John Saint-Jun – manager
Ceviches & Raw Bar

OYSTERS
Shucked to order. Tomatillo-habanero "molementa," smoky chipotle-garlic salsa, fresh limes. Ask for today's selection. 1/2 doz 22 / 1 doz 42

OYSTERS & CEVICHES PLATTER
One dozen oysters and accompagniments. Classic Frontera Ceviche, Tuna Tropcal.

Full size: 60 / Half-size: 30

CLASSIC FRONTERA CEVICHES
Hawaiian albacore, lime, tomatoes, olives, cilantro, green chile. Tostaditas. 16

GOLDEN GUACAMOLE, HOMEMADE CREMA, ROASTED GUACAMOLE
Smoked avocado, homemade filling, roasted tomato

AVOCADO Filled with artisan Jack cheese and epazote
Crispy black

MEXICO CITY

MORE

DARK BROTH WITH PASILLA, GRILLED CHICKEN, OUR FAMOUS TORTILLA
Cilantro, citrus, colorful radishes, red onion, watercress & arugula.

CLASSIC FRENCH CEVICHES
Lake Superior walleye, mulato chile sauce (caramelized onions, olives, nectar, roasted butternut, crispy butternut)

SHRIMP & SCALLOP CEVICHES VERDE
Creamy, herb-green ceviche of Florida pink shrimp and scallops, avocado, cucumber, jicama, serrano, knob onions. 17.50

TUNA CEVICHES TROPICAL
Hawaiian yellowfin tuna, fresh mango, spicy salsa roja (tomato, chipotle chile, garlic, lime, agave nectar), jicama, Michoacan avocado, cilantro. 17.50

CEVICHES TRIO
Classic Frontera Ceviche, Shrimp & Scallop Ceviche Verde, Tuna Ceviche Tropical. 25

MORE STARTERS

CHEESY CORN-MASA QUESADILLAS, MEXICO CITY-STYLE
Crispy black pepper-corn masa "tornovers" filled with artisan Jack cheese and epazote. Avocado-tomatillo salsa. 10

SOPECITOS RANCHEROS
Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, homemade fresh cheese. 9

SMOKED CHICKEN TAQUITOS,
GUACAMOLE
Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese. 9

VERACRUZ-STYLE FRESH CORN TAMALEs
Buttery, banana leaf-steamed sweet corn tamales, roasted poblano, homemade crema and fresh cheese. 9

FRONTERA'S FAMOUS DIPS

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

SIKIL PAK: Yucatecan pumpkin seed dip with roasted tomato, habanero, sesame, cilantro, lime. Jicama, cucumber, homemade tortilla chips.


MORE ENTRÉES

BRIAS AND ROASTED CORN TAMATES
Buttery, banana leaf-steamed sweet corn tamales, roasted poblano, chile, homemade crema and fresh cheese. 9

MORE ENTREES

WINTER VEGETABLES, YUCATAN ESCABECHE
Yucatecan-spiced grilled vegetables (cauliflower, purple carrots, chayote, pasnips), achiote-infused escabeche (caramelized onions, roasted green chile, cava, olive oil, black pepper, sweet spices). 20

SMOKED CHICKEN, TAMARIND-ANCHO SAUCE
Tamarind-glazed smoked chicken breast, tamarind-ancho chile sauce (orange, honey), roasted butternut, crispy butternut. 24

ENCHILADAS
Enchiladas de homemade heirloom corn tortillas. 19

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

CHEF'S CHOICE – SMOKED COR ENCHILADAS SUIZAS: Smoked Alaskan cod filling (poblano chiles, caramelized onions), creamy roasted tomatillo sauce, melted artisan Jack cheese, crispy onions.

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 or dietary restrictions.

Wood-Grilled Meats

OAXACAN CARNE ASADA
Red chile-marinated PRIME Creekstone Natural Black Angus ribeye. Black beans, sweet plantains, homemade crema & homemade fresh guacamole. 38

CARNE ASADA "BRAVA"
Habanero-marinated Black Angus flank steak, salsa huetona (hand-crushed roasted tomatoes and jalapenos), grilled knob onions, sweet corn tamales with crema & homemade fresh cheese. 30

TACOS ARABES
Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jicosaque sauce, black beans, grilled flour tortillas. 20

CARNES AL CARBON para tacos
Wood-grilled meat, poultry, or mushrooms for making tacos. Roasted poblano, beans, guacamole & two salsas. 20

SKIRT STEAK marinated in garlic & spices.

CHICKEN BREAST marinated with fruit vinegar, spices & garlic.

PORTOBELLO MUSHROOMS marinated with spices, garlic & agave nectar.

DUCK BREAST marinated with red chile adobo.

Vegetables

CAULIFLOWER, POBLANO CREMA, melted artisan Jack. 7

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

FRIED SWEET POTATOES, chunks, fresh cojita. 6

MASHED POTATOES, aji amarillo, knob onions, 6

HOMEMADE PICKLED JALAPEROES, carrots, cauliflower. 6

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

TUESDAY

BIRRIA: house-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 RELLENOS: Roasted poblano chile, classic soufflé batter, artisan Jack-short rib filling (fingering potatoes, caramelized onions), roasted tomato sauce, arugula salad, black beans. 27

FRIDAY

SUADERO AHUMADO: 20-hour-smoked beef brisket, Oaxacan black mole, aji amarillo mashed potatoes, local-seasonal vegetables. 27

SATURDAY

COSTILLAS: Chipotle-glazed pork back ribs, creamy spicy slaw, cheddar grits. 27