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)
- Bagless 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)

POCK, CHICKEN, RABBIT, DUCK, TURKEY Antibiotic-free & pasture-raised by Gunthrop Farms (La Grange, IN)

GOAT Pasture raised from the Kilgas brothers at Pleasant Meadows Farm (Fairbury, IL)

BEEF Antibiotic-Free Prime and Choice Creekstone Natural Black Angus

DRIY ROSE (Alpine Vineyards)
Peyrassol, Reserve Des Templiers, Dry Rosé, Côtes de Provence, France 2018 12 + 46

Adoke Guadalupe Urijel, Rosado, Vallee de Guadalupe, B.C. Mexico 2017 14 + 51

RED (Alpine Vineyards)
Chemistry, Picot Noir, Willamette Valley, Oregon 2017 12 + 46

Topolovino, Syrah, Sawyer Lindquist Vineyard Edna Valley, California 2016 13 + 51

Topolovino, Grenache, Central Coast, California 2016 13 + 51

Vina I札di, Reserva Roja Alavesa, Spain 2015 12 + 46

Casa Magnol, Merlot/Malbec Vallee 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, Espolòn reposado, lemongrass, Amaro Montenegro. 13

Diablo Picante / Cascabun blanco tequila, habanero chile, Briot&et 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
Splurge Margarita / El Tesoro Paradise extra aheño tequila, Gran Marnier 100, fresh lime juice, agave syrup. 30

Topol Marga Margarita / Espolòn reposado tequila, Royal Comibier, housemade limonada. Shaken tableside. 13

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

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

Blue Agave Margarita / Milagro blanco tequila, 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 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

Miskationic / Little Gray (Darien, IL) Gristette. 7

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

Negra Modelo (Mexico) Vienna-style lager. 6.5

BOTTLES AND CANS
Aguamala / Mareja 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 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

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
**Appetizers to Share**

**SEAFOOD PLATTER**
Dozen oysters with traditional accompaniments, Classic Frontera Ceviche, and Tuna Tropical.

**Full size:** $60  **Half size:** $30

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

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**SOPECITOS RANCHEROS**
Crispy corn masa “boats,” braised beef shoulder, roasted poblano-rajas, beans, pickled red onions.

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

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**OSTIES**
Shucked to order. Tomatillo-habanero “mimona” and smoky chipotle-garlic salsa, fresh-cut times. Ask for today’s selection.

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**MORE STARTERS**

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

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

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**Sides**

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

- **TRADITIONAL BLACK BEANS**
Eatzapote, maniñaca, sweet plantains, fresh cheese.

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

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**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.

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**Specialties & Entrée Salads**

**SMOKED CHICKEN, TAMARINO-ANCHO SAUCE**
Tamarind-glazed smoked chicken breast, tamarind-ancho Chile sauce (orange, honey), roasted butternut, crispy butternut. 20

**Grilled Shrimp, Pascual**
Spicy grilled Florida pink shrimp, vegetable pascal (sauce of ancho chile, pumpkin seeds, garlic, roasted tomatillo with cauliflower, sweet potato & chayote). Sunflower shoots. 22

**Grilled Feature Fish, Mulato Chile**
Grilled feature fish, mulato Chile sauce (caramelized onions, olives, capers), classic red tomato rice, tanguy. 20

**Oakacan Carne Asada**
Red chile-marinated Creekstone Natural Angus Prime rib steak. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole.

**Pork Carnitas**
Black beans, guacamole, grilled knob onions, roasted tomatillo salsa.

**Caesar Cardini’s Original Salad**
Little Gem romaine, classic dressing (Baja olive oil, mustard, red wine vinegar, garlic, Worcesterhire), aleko cheese, black pepper croutons.

**Choose one of the following:**

- Spicy, just-grilled chicken breast
- Crispy Baja catfish
- Grilled Creekstone skirt steak

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**Street Food Lunches**

**Northern-Style Quesadillas**
Grilled flour tortillas with Samuel’s artisan Jack cheese and one of the following fillings. Black beans and Little Gem salad.

**Duck Carnitas, grilled red onion.
**Grilled Chicken, side of guacamole.

**Woodland Mushrooms**
Poblanos.

**Grilled Shrimp, smoky chipotle Chile.**

**Brased Short Rib, salsa huevoa.
**Tacos
Build-your-own tacos. We proudly serve handmade tortillas featuring organic heirloom corn from Mexico. 16

**Baja-Style**
Crispy catfish, creamy cabbage “slaw,” pickled red onions, arbol chile salsa, crema, black beans.

**Arabes-Style**
Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jicoca sauce, black beans, pickled red flour tortillas.

**Al Carbon-Style**
Wood-grilled Creekstone skirt steak, chicken OR duck breast, roasted poblano rajas, beans, guacamole.

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**Daily Specials**

**Tuesday**
**Pork Milanesa**
Crunchy-coated pork shoulder, roasted tomatillo-serrano sauce, black beans, pickled red onions, arugula salad.

**Wednesday**
**Chef’s Choice Mole 18**

**Thursday**
**Flank Steak Carne En Su Jugo**
Thin-sliced grilled steak, rich beef broth (infused with serrano & tomatillo), pintos, spicy arbol salsa, crunchy fresh garnishes.

**Friday**
**Pork In MolE Negro**
Grill-roasted pork loin, our classic Oaxacan black mole, queso arlojo mashed potatoes.

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**Grilled Chicken**, side of guacamole.

**Woodland Mushrooms**, poblanos.

**Grilled Shrimp**, smoky chipotle Chile.

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**Al Carbon-Style**
Wood-grilled Creekstone skirt steak, chicken OR duck breast, roasted poblano rajas, beans, guacamole.

**Add grilled knob onions. 2**

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**Frontera Grill**
441 N Clark St
Chicago, Illinois
312.661.1434

**Tiana Washington** – general manager

**Jill Gubesch** – wine director

**Larie Bayless Sullivan** – spirits director

**Rick & Deann Bayless – proprietors**

**Richard James** – chef de cuisine

**Lisa Despres – sous chef**

**Leslie Lomont** – general manager

**Tanya Washington** – assistant general manager

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