

# TORTAS



BY RICK BAYLESS

## TORTAS

griddle-baked sandwiches

### CRISPY CHICKEN MILANESA

crispy chicken, artisan Jack cheese, pickled jalapeños, black bean spread, cilantro crema, avocado-tomatillo salsa **13.00**

### SMOKED PORK CUBANA

smoked pork loin, artisan bacon, chipotle, artisan Jack cheese, avocado, chipotle mustard, cilantro crema, black bean spread **12.50**

### CHIPOTLE CHICKEN

chipotle-roasted chicken breast, artisan Jack cheese, poblano rajas, chipotle, avocado, cilantro crema, black bean spread, arugula **11.90**

**SHORT RIB PEPITO** braised beef short rib, artisan Jack cheese, pickled jalapeños, cilantro crema, black bean spread, arugula **13.00**

**CHORIQUESO** Frontera + Gunthorp Farms chorizo, poblano rajas, artisan Jack cheese, avocado **11.00**

**ROASTED MUSHROOMS (V)** roasted mushroom medley (cremini, white + oyster), smoky garlic mojo, poblano rajas, goat cheese, black bean spread, arugula, lime juice **11.50**

All savory tortas served with salsa

## CAZUELAS BOWLS

Hearty protein bowls topped with arugula and crispy tortilla strips

**CHIPOTLE CHICKEN & BLACK BEANS** quick sauté of chicken breast, chipotle salsa, black beans, poblano rajas. Topped with avocado, cilantro crema, arugula, Cotija cheese, crispy tortilla strips, onions & cilantro **11.90**

**GARLICKY MUSHROOMS & BLACK BEANS (V)** quick sauté of mushroom medley (cremini, white + oyster), smoky garlic mojo, chipotle salsa, black beans, poblano rajas, sweet potatoes. Topped with arugula, goat cheese, lime juice, Cotija cheese, crispy tortilla strips **11.50**

## SOUPS & SALADS

**TORTILLA SOUP (V)** rich vegetable broth with dark pasilla chile, avocado, artisan Jack cheese, crispy tortilla strips, onions & cilantro **6.50**  
• add chipotle chicken (GF) **2.45**

**CORN & POBLANO CHOWDER (V, GF)** sweet corn, roasted green chile, caramelized onions, cilantro crema, Cotija cheese, onions & cilantro **6.50**

**TAQUERIA SALAD (V)** romaine, arugula, poblano rajas, avocado, carrots, radishes, cilantro, red onions, avocado-lime dressing, crispy tortilla strips, Cotija cheese **9.80**  
• add chipotle chicken (GF), crispy chicken, or smoked pork (GF) **4.00**

**SIDE SALAD (V, GF)** romaine, arugula, poblano rajas, carrots, cilantro, red onions, radishes, avocado-lime dressing, Cotija cheese **5.50**

## GUACAMOLE BAR

made fresh with ripe avocados, roasted tomatillo, your choice of toppings and just-made chips

**ALMOST NAKED (V)** topped with onions & cilantro **7.70**

**FULLY DRESSED** topped with artisan bacon, spicy roasted peppers, toasted pepitas, crumbled Cotija-fresco cheese mix, Mighty Vine tomatoes, onions & cilantro **8.50**  
**Additional toppings** ea. **40¢**

## SIDES

**SALSA & CHIPS (V)** just-made tortilla chips, smoky chipotle salsa, roasted tomatillo cilantro salsa **3.50**

**SMALL GUACAMOLE (V, GF)** **2.50**

**ADDITIONAL SALSA (V, GF)** smoky chipotle, roasted tomatillo cilantro, fiery roasted habanero **50¢**

# BREAKFAST 5:30am-11am

## TORTAS

**EGG & BACON** scrambled eggs, artisan bacon, black beans spread, chipotle, artisan Jack cheese, Cotija cheese, avocado **10.00**

**EGG & CHORIZO** scrambled eggs, Frontera + Gunthorp Farms pork chorizo, poblano rajas, artisan Jack cheese, Cotija cheese, avocado **10.00**

**EGG & RAJAS** (V) scrambled eggs, poblano rajas, artisan Jack cheese, Cotija cheese, avocado **9.50**

## CAZUELAS BOWLS

scrambled eggs, roasted sweet potatoes, black beans, artisan Jack cheese, poblano rajas. Topped with arugula, Cotija cheese, cilantro, red onions, crispy tortilla strips, avocado

**EGG & BACON** **10.00**

**EGG & CHORIZO** **10.00**

**EGG & MUSHROOM** (V) **9.50**

## YOGURT BAR

greek-style plain yogurt

**ALMOST NAKED** (V, GF) topped with honey or cajeta **4.50**

**FULLY DRESSED** (V) topped with honey or cajeta, Frontera granola, berry compote, dried fruit **5.75**

**Additional toppings** **ea. 75¢**

## BEVERAGES

**AGUAS FRESCAS** (V, GF) Classic Lime, Mango Lime, Jamaica **3.70**

**ICED TEA** (V, GF) rishi organic summer lemon **3.00**

**FRONTERA BLEND**  
**INTELLIGENTSIA COFFEE** (V, GF) **3.60**

Assorted bottled beverages are also available

# WHERE OUR FOOD COMES FROM

## GUNTHORP FARMS

(LAGRANGE, IN)  
pasture raised pork and poultry

## EL MILAGRO

(CHICAGO, IL)  
stone-ground corn tortillas

## V&V SUPREMO

(CHICAGO, IL)  
Mexican Products

## RISHI TEA

(MILWAUKEE, WI)  
organic iced tea

## YUPPIE HILL

(BURLINGTON, WI)  
eggs and poultry

## KALONA ORGANICS

(KALONA, IA)  
dairy

## INTELLIGENTSIA COFFEE

(CHICAGO, IL)  
Frontera blend coffee

## LUCILA'S HOMEMADE

(CHICAGO, IL)  
alfajores

## LA FOURNETTE

(CHICAGO, IL)  
artisanal bakery

## KINDRED CREAMERY

(MONROE, WI)  
artisan cheeses

# TORTAS FRONTERA LINBO

**TORTA** Mexican griddle-baked sandwich

**TELERA** soft, three-hump roll used for making tortas

**BOLILLO** oval, split-top crusty "French" roll used for making tortas

**TOMATILLO** tart green fruit used in salsas and sauces

**CHIPOTLE** dried, smoked jalapeño

**POBLANO RAJAS** ("rah-has") literally means "strips" of roasted poblano and red onion

**MILANESA** chicken breast pounded flat and lightly coated with breadcrumbs

**CAZUELA** refers to a variety of stew-like dishes cooked in a traditional pot of the same name

**PEPITA** green pumpkin seeds

**MOJO** ("mo-ho") "bath of garlic" in Spanish, we make ours with garlic, olive oil and chipotle chile

**QUESO COTIJA** aged Mexican cheese

**AGUA FRESCA** traditional Mexican beverages made with fruit, or flowers

**CHORIZO** coarsely ground pork sausage seasoned with dried red chile, vinegar, garlic and spices