

## DESSERT

### **PB&J TRES LECHES**

Classic sponge cake infused with 3 milks, Bayless Garden concord-apple compote, peanut-sesame alegria **\$9 (+fees)**

### **CLASSIC FLAN**

Classic Mexican caramel custard **\$5 (+ fees)**

### **FRONTERA'S CHOCOLATE PECAN PIE**

with Kahlúa whipped cream **\$9 (+fees)**

### **DEVIL'S FOOD CAKE, CAFÉ DE OLLA**

**BUTTERCREAM** Dark chocolate devils food cake, spiced coffee buttercream, vanilla ice cream, cranberry compote **\$9 (+fees)**

### **ROMPOPE CHEESECAKE**

Creamy cheesecake infused with Mexican rompope (egg nog liqueur) and wintery spices. Cascabel-cherry compote, poached apples, spiced pecans **\$10 (+fees)**

### **CHERRY PEAR CRISP**

(SERVES 4) • **BAKE AT HOME!**

Seedling Orchard cherries & pears with oat crumble **\$20 (+fees)**

## BEVERAGES

### **MEXICAN COKE \$4**

**DIET COKE** small bottle **\$2**

**AGUA FRESCAS** housemade daily fresh fruit water • limonada • jamaica **\$3.5**

**SQUIRT \$4**

**TOPO CHICO AGUA MINERAL \$4**

## COCKTAILS • TO GO!

Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

**TOPOLO MARGARITA** Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada. **\$35** 16 oz. (SERVES 3) • **\$60** 32 oz. (SERVES 6)

**MEZCAL MARGARITA** Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters **\$40** 16 oz. (SERVES 3) • **\$70** 32 oz. (SERVES 6)

### **FRONTERA GRILL**

445 NORTH CLARK STREET, CHICAGO

**312-661-1434**



**@FRONTERAGRILL**

# TO-GO



# APPETIZERS

## GUACAMOLE & CHIPS

Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, red three chile-tomatillo salsa & green roasted tomatillo salsa **\$10 (+fees)**

## SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese **\$9 (+fees)**

## FRONTERA CEVICHE

Hawaiian albacore, lime, tomato, olives and cilantro **\$16 (+ fees)**

**COCTEL CAMPECHANO** Seafood cocktail of shrimp, scallops, calamari & albacore ceviche in classic Mexican cocktail sauce (lime, Tamazula hot sauce, ketchup, clam juice), avocado, onion & cilantro **\$16**

## LITTLE GEM SALAD

Little Gem lettuce grilled garlic chive dressing (green chile, ginger, lime), aged local goat cheese, buttery black pepper croutons **\$9 (+fees)**

• add grilled Gunthorp Farms chicken breast **+\$7**

## FRONTERA'S CLASSIC

### QUESO FUNDIDO • BAKE AT HOME!

Samuel's artisanal jack cheese, garlicky roasted peppers, homemade chorizo served with heirloom corn tortillas **\$11 (+fees)**

## OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips **\$12 (+fees)**

**SEVEN SEA BRAISE** A big warming bowl of Hudson Canyon sea scallops, Sinaloa blue shrimp and calamari braised in guajillo chile broth with roasted potatoes and tatume squash **\$28 (+fees)**

# ENTRÉE

## OAXACAN CARNE ASADA

Red chile-marinated Creekstone Natural Black Angus PRIME rib steak cooked to medium rare. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole **\$48 (+fees)**

## CARNE ASADA "BRAVA"

Habanero marinated Black Angus flank steak, salsa huevona (hand-crushed, roasted tomatoes and jalapeños), grilled brocolini, queso anejo mashed potatoes. **\$30(+fees)**

## SHRIMP, YELLOW MOLE

Wood-grilled Sinaloa blue shrimp, yellow mole (guajillo chiles, herby hoja santa, garlic), roasted potatoes, crispy onions **\$30(+fees)**

## SALMON, SALSA DE CACAHUATE

Grilled Ora King salmon, (honey-chipotle-peanut glaze), salsa of peanuts, garlic, guajillo and arbol chiles. Charred kalettes, Gulf-style white rice **\$29 (+fees)**

## PORK LOIN, SALSA BORRACHA

Grill-roasted Gunthorp pork loin, salsa borracha (pasilla chile, tequila, dark beer, garlic, cumin, oregano), rustic mashed potatoes, olives, white onion, añejo chees. **\$27 (+fees)**

## GRILLED CHICKEN, RED POBLANO

**MOLE** Gunthorp chicken breast cooked over the coals, fresh red poblano mole (sesame, almonds, peanuts, tomatoes, plantains, raisins, sweet spices), rustic mashed potatoes, plantain-raisin salsa. **\$24 (+fees)**

## SIDES

### WHITE RICE

Gulf-style pilaf **\$6 (+fees)**

### TRADITIONAL BLACK BEANS

Epazote, manteca, sweet plantains, fresh cheese **\$6 (+fees)**

### FRIED SWEET PLANTAINS

Homemade crema & fresh cheese **\$6 (+fees)**

## ENCHILADAS SUIZAS OF BRAISED LOCAL GREENS (SERVES 2) • BAKE AT HOME!

Bake and serve at home. Six enchiladas with braised greens (kale, swiss chard, caramlized onions), king trumpet mushrooms, creamy tomatillo sauce, Samuel's artisan Jack cheese. Served with fried black beans **\$27 (+fees)**

## CREEKSTONE SHORT RIB ENCHILADA SUIZAS (SERVES 2) • BAKE AT HOME!

Six Homemade heirloom corn tortillas, each wrapped around braised Creekstone Farms beef short rib, roasted local gold potatoes, tomato-guajillo chile sauce, Samuel's artisan Jack cheese Served with black beans **\$27 (+fees)**

## RED CHILE CHICKEN ENCHILADAS (SERVES 2) • BAKE AT HOME!

Bake and serve at home. Six enchiladas with chicken, tomato-guajillo chile sauce, Samuel's artisan Jack cheese. Served with fried black beans **\$27 (+fees)**

## BUILD YOUR OWN TACOS

### AL CARBON-STYLE

Choose between wood-grilled Creekstone skirt steak, portabella mushrooms, chicken or pork loin. Served with handmade tortillas featuring organic heirloom corn from Mexico, roasted poblano rajas, black beans, two salsas, guacamole **\$18 (+fees)**

• wood-grilled Creekstone skirt steak **+\$3**

### ARABES-STYLE

Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas **\$18 (+fees)**

### TACOS FOR THE FAMILY (SERVES 3-4)

Naturally raised Creekstone skirt steak, chicken breast, pork loin, roasted poblanos, black beans, guacamole, grilled knob onions & shishito peppers. Served with handmade tortillas featuring organic heirloom corn from Mexico **\$45 (+fees)**

### PORK CARNITAS FOR THE FAMILY (SERVES 3-4)

Gunthorp Farms pasture-raised pork carnitas, black beans, guacamole, grilled knob onions & shishito peppers. Served with handmade tortillas featuring organic heirloom corn from Mexico **\$40 (+fees)**