DESSERT

HORCHATA TRES LECHES
Tender cake infused with 3 “milks” (almond, rice, coconut), cherry-orange compote, toasted meringue, coconut alegría $9 (+fees)

OAXACAN CARROT CAKE
Ancho-laced carrot cake (pineapple, coconut) with cream cheese frosting, Mexican vanilla ice cream, caramelized pineapple, candied ancho $9 (+fees)

TROPICAL MANGO-CHOCOLATE TART
Flaky pastry filled with dark chocolate ganache and mango-passion fruit crema. Toasted meringue, pomegranate seeds, toasted hazelnuts $10 (+fees)

CLASSIC FLAN
Classic Mexican caramel custard $5 (+fees)

FRONTERA’S CHOCOLATE PECAN PIE
Kahlúa whipped cream $9 (+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
**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 $8 (+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, Tamaulipas hot sauce, ketchup, clam juice), avocado, onion & cilantro $16 (+fees)

**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 bass, Sinaloa blue shrimp and calamari braised in guajillo chile broth with roasted potatoes and tatumque squash $28 (+fees)

**FRONTERA’S BIG WINTER HUG**  
Classic Northern-style carne con chile Colorado (pork shoulder braised with ancho chile, garlic, spices) and red beans, layered over white rice, melted cheese, crisp bacon, tangy arugula $18

**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 $60 (+fees)

**CARNE ASADA “BRAVA”**  
Habanero marinated Black Angus flank steak, salsa huevona (hand-crushed, roasted tomatoes and jalapeños), grilled broccoli, queso anejo mashed potatoes $30 (+fees)

**SHRIMP MOJO DE LUJO**  
Wood grilled Sinaloa blue shrimp, seared pico de gallo with slow-cooked garlic mojo & lobster stock. Gulf-style white rice $30 (+fees)

**SALMON & CHIPTOLE BLACK BEANS**  
Wood-grilled Ora King salmon, chipotle-laced black bean sauce, homemade chipotle mayo, arugula $29 (+fees)

**PORK LOIN, MOLE COLORADITO**  
Grill-roasted Gunthorp pork loin, mole coloradito (ancho, guajillo, sesame, spices, chocolate), corn husk-steamed tamales (with sesame & Mexican chocolate) $27 (+fees)

**GRILLED CHICKEN, R AJAS CON CREMA**  
Wood-grilled Gunthorp chicken breast, creamy roasted poblano rajas with wilted kale. Fresco cheese, crispy kale $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, caramalized 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 short rib, roasted local gold potatoes, tomatoguajillo 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, 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)