CEVICHE
FRONTERA CEVICHE Hawaiian albacore, lime, green chile, tomato, olives & cilantro $16
COCTEL CAMPECANO Seafood cocktail of shrimp, scallops, calamari & albacore ceviche in classic Mexican cocktail sauce (lime, Tamazula, ketchup, clam juice); avocado, onion & cilantro $16

TIME-HONORED STARTERS
OUR FAMOUS TORTILLA SOUP Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips $9
CHEESY CORN-MASA QUESADILLAS, MEXICO-CITY-STYLE Crispy black pepper-corn masa "turnovers" filled with artisan Jack cheese and epazote. Avocado-tomatillo salsa $9
SOPECITOS RANCHEROS Crispy little corn masa “boats,” braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese $9
SMOKED CHICKEN TAQUITOS, GUACAMOLE Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresh cheese $9
INDIVIDUAL APPETIZER SAMPLER Frutería’s Michoacan guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresh cheese $12
GUACAMOLE & CHIPS Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa $10
FRONTERA’S CLASSIC QUESO FUNDIDO Samuel’s artisan Jack cheese, roasted peppers, homemade choroño, heirloom corn tortillas $9

VEGETABLE FOCUSED
LITTLE GEM SALAD Little Gem lettuce, grilled garlic chive dressing (green chile, ginger, lime), aged local goat cheese, buttery black pepper croutons $9 • add grilled Gunthorp chicken breast +$7
WOOD-GRILLED PORTOBELLO MUSHROOM TACOS Wood grilled mushrooms, marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano raíces, black beans, two salsas, guacamole $18
ENCHILADAS SUIZAS OF BRAISED LOCAL GREENS Heirloom corn tortillas, braised greens (kale, swiss chard, onion), grilled king trumpet mushrooms, creamy tomatillo salsa, Samuel’s artisan cheese, black beans $18
WOOD-GRILLED SHISHITO PEPPERS Lime, coarse salt $5
CAULIFLOWER, POBLANO CREMA Melted Jack cheese $9

CLASSIC REGIONAL MEXICAN SPECIALTIES
SEVEN SEA BRAISE A big warming bowl of Hudson Canyon sea scallops, Sinaloan blue shrimp and calamari braised in guajillo chile broth with roasted potatoes and tatume squash $28
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. Topped with melted Jack cheese, crisp bacon, tangy arugula $18
SHRIMP MOJO DE LUJO Wood-grilled Sinaloan blue shrimp, seared pico de gallo with slow-cooked garlic mojo & lobster stock. Gulf-style white rice $30
SALMON & CHIPOTLE BLACK BEANS Wood-grilled Ora King salmon, chipotle-laced black bean sauce, homemade chipotle mayo, arugula $29
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
GRILLED CHICKEN, RAJAS CON CREMA Wood-grilled Gunthorp chicken breast, creamy roasted poblano raíces with wilted kale. Fresco cheese, crispy kale $24
BAJA FISH TACOS Crispy fish, creamy cabbage “slaw,” pickled red onions, árbol chile salsa, crema, black beans $18
CRISPY CARNITAS TACOS Gunthorp Farms pasture-raised pork carnitas. Served with handmade tortillas of organic heirloom corn from Mexico, black beans, two salsas, guacamole $18
ENCHILADAS NORTEÑAS Heirloom corn tortillas, braised Creekstone Farms beef short rib, roasted tomato-serrano sauce. Samuel’s artisan cheese. black beans $18
PUEBLA-STYLE ENCHILADAS Homemade corn tortillas, grilled chicken, mole poblano, black beans $20
HERE 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.

VEGETABLES, BEANS
- Nichols Farm (Marengo, IL)
- Spence Farm (Fairbury, IL)
- Three Sisters Garden (Kankakee, IL)
- Mighty Vine (Rochelle, IL)
- Snug Haven (Belleville, WI)
- City Farm (Chicago)

FRUIT
- Klug Farm (St. Joseph, MI)
- Seedling Farm (South Haven, MI)

CORN Non-GMO, heirloom corn from Oaxaca, Mexico, grown on family farms and made into masa for us by El Popocatepetl (Chicago)

PORK, CHICKEN, DUCK Antibiotic-free and pasture-raised by Gunthorp Farms (La Grange, IN)

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

BEEF Antibiotic-free Prime and Choice Creekstone Natural Black Angus

MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized: Kalona Super Natural (Kalona, IA)

CHEESE
- Raw milk Jack and Colby from Jersey cows: Samuel Stoltzfus’ Meadow Valley (Middlebury, IN)

TRIO OF CARNES AL CARBON Naturally raised Creekstone skirt steak, chicken breast & pork loin. Roasted poblanos, black beans, guacamole, grilled knob onions & shishito peppers. Tortillas of Mexican organic heirloom corn $45

TACOS ARABES Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas $18

WOOD-GRILLED MEATS

OAXACAN CARNE ASADA Red chile-marinated Creekstone Black Angus PRIME rib steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole $48

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

CARNES AL CARBON PARA TACOS Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, poblano rajas, black beans, two salsas, guacamole $18

- CREEKSTONE SKIRT STEAK marinated in garlic & spices (+$3)
- PORK LOIN marinated with red chile adobo
- CHICKEN BREAST marinated with fruit vinegar, garlic & spices

WEEKLY SPECIAL

- AVAILABLE AFTER 5PM*

FRIDAY & SATURDAY

COSTILLAS Chipotle-glazed Gunthorp pork back ribs, creamy mango slaw, cheddar grits $29

SIDES

TRADITIONAL BLACK BEANS Epazote, manteca, sweet plantains, fresh cheese $6

MODERN BLACK BEANS Garlic, crispy onions $6

GRILLED KNOB ONIONS Lime $5

RUSTIC MASHED POTATOES Ańejo cheese, knob onions $6

FRIED SWEET PLANTAINS Homemade crema & fresh cheese $6

WHITE RICE Gulf-style pilaf $6

JUST-MADE TORTILLA CHIPS & TWO SALSAS Three chile & roasted tomatillo $4.5

DESSERTS

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

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

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

FRONTERA’S CHOCOLATE PECAN PIE Kahlúa whipped cream $9

CLASSIC FLAN Classic Mexican caramel custard with pecan polvorones $5

HOMEMADE ICE CREAM Today’s seasonal ice cream topped with your choice of homemade cajeta (goat milk caramel) or bittersweet hot fudge $8

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.
EGGS & SPECIALITIES
*We only use eggs from organically raised chickens

HUEVOS MOTULENOS Two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, fresh cheese & black beans $14

STEAK & EGGS ENCHILADAS Fresh-baked corn tortillas rolled around spicy steak 'n' eggs, roasted tomato-serrano chile sauce, a melted blanket of Samuel's Jack cheese, black beans $20

FRONTERA HOT CAKES Homemade corn pancakes, whipped goat cheese, maple syrup, red chile-glazed bacon, two eggs sunny-side up $14

OAXACAN-STYLE CARNE ASADA Red-chile marinated PRIME Creekstone Natural Black Angus rib steak, two eggs, sweet plantains with homemade crema, fresh cheese, guacamole $48

CHILAQUILES WITH GUAJILLO Quick simmered tortilla “casserole,” red guajillo chile sauce, homemade crema, aged Mexican cheese, sunny-side up egg. Bayless garden greens $14

BAJÍO-STYLE EGGS Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce, pea shoots & homemade chorizo $14

EGGS A LA MEXICANA Eggs scrambled with fresh tomatoes, serranos, grilled green onions, cilantro & avocado. Served with black beans & salsa verde $14

• add chorizo +$2  • add grilled Gulf shrimp +$4

HUEVOS RANCHEROS Eggs (sunny-side up), roasted tomato sauce, fresh-baked corn tortillas, black beans, Bayless garden greens, fresh cheese $14

SIDES

MINI CONCHAS Three mini conchas, local fruit jam $7
MINI HOT CAKES Homemade corn pancakes, whipped goat cheese, maple syrup $6

COCKTAILS

MIMOSA Choice of our housemade agua de jamiaca or fresh-squeezed orange juice topped with Jean Louis Brut Blanc de Blanc $10

BLOODY MARIA Choice of Espolón Blanco tequila or Wahaka espadin mezcal*, tomatoes, fresh citrus, Worcestershire, Tajin rim $13  *Feel free to substitute vodka

BANDERITA Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadin mezcal*, Tecate $10

TECATE CHELADA Fresh lime juice, salted rim $8

CREMA DE CAJETA Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (condensed, evaporated), piloncillo $12