**TORTAS**

griddle-crisped sandwiches

**SMOKED PORK CUBANA**
smoked pork loin, artisan bacon, chipotle, artisan Jack cheese, avocado, chipotle mustard, cilantro crema, black bean spread 13.50

**CHIPOTLE CHICKEN**
chipotle-roasted chicken breast, artisan Jack cheese, poblano rajas, chipotle, avocado, cilantro crema, black bean spread, arugula 13.00

**SHORT RIB PEPITO**
braised beef short rib, caramelized red onion, Cotija cheese, pickled jalapeños, cilantro crema, black bean spread, arugula 14.00

*All savory tortas served with salsa*

**BEVERAGES**

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

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

**CLASSIC MARGARITA**
Libélula tequila, Grand Marnier, light agave, lime juice

**Where Our Food Comes From**

**GUNTHORP FARMS**
(LAGRANGE, IN)
pasture raised pork 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)
artisanal cheeses

**SOUP & SIDES**

**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

**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 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¢

**TORTAS FRONTERA LINGO**

**TORTA**
Mexican griddle-baked sandwich

**TELERA**
soft, three-hump 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

**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

*V-Vegetarian GF - Gluten Free | Tax not included*